

NON-ALCOHOLIC PAIRING

Raspberry, elderflower, bergamot
Red currant, Jerusalem artichoke, pea shoots
Black currant, lemon thyme, marigold
Rhubarb, blood orange, chamomile
550,-

COMBINED PAIRING

2022 Joh. Jos. Prüm, Riesling Kabinett "Bernkasteler Badstube", Mosel, Germany
Red currant, Jerusalem artichoke, pea shoots
2018 Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, USA
Rhubarb, blood orange, chamomile
850,-

WINE EXPERIENCE

2022 Joh. Jos. Prüm, Riesling Kabinett "Bernkasteler Badstube", Mosel, Germany
2020 A.Christmann, Spätburgunder, "Gimmeldinger Schlössel", Pfalz, Germany
2018 Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, USA
2014 Oremus, Tokaji Aszu 5 Puttonyos, Tokaji, Hungary
1.150,-

SOMMELIER EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling, "Scharzhof", QbA, Mosel, Germany
2021 Frédéric Esmonin, Ruchottes-Chambertin Grand Cru, Burgundy, France
2000 Dunn Vineyards, Cabernet Sauvignon, "Howell Mountain", Napa Valley, California, USA
2013 Kiralyudvar, Tokaji Aszu 6 Puttonyos, Tokaji, Hungary
1.950,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2020 Domaine Armand Rousseau, Charmes-Chambertin Grand Cru, Burgundy, France
2011 R. Mondavi & Baron Philippe de Rothschild, "Opus One", Napa Valley, California, USA
1991 Château d'Yquem, Sauternes, Bordeaux, France
3.950,-