

NON-ALCOHOLIC PAIRING

Raspberry, elderflower, bergamot
 Red currant, Jerusalem artichoke, pea shoots
 Black currant, lemon thyme, marigold
 Clarified milk, tonka bean, maple syrup

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, Mazy-Chambertin Grand Cru, Burgundy, France
 2000 Dunn Vineyards, Cabernet Sauvignon, "Howell Mountain", Napa Valley, California, USA
 2002 Kiralyudvar, Tokaji Aszu 6 Puttonyos, Tokaji, Hungary

1.950,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
 2015 Domaine Comte Georges de Vogüé, Bonnes-Mares, Grand Cru, Burgundy, France
 2011 R. Mondavi & Baron Philippe de Rothschild, "Opus One", Napa Valley, California, USA
 1998 Château d'Yquem, Sauternes, Bordeaux, France

3.950,-