

NON-ALCOHOLIC PAIRING

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

600,-

COMBINED PAIRING

2022 Joh. Jos. Prüm, Riesling Kabinett "Wehlener Sonnenuhr", Mosel, Germany
Red currant, Jerusalem artichoke, pea shoots
2018 Gaja, "Pieve Santa Restituta", Brunello di Montalcino, Tuscany, Italy
Clarified milk, tonka bean, maple syrup

900,-

WINE EXPERIENCE

2022 Joh. Jos. Prüm, Riesling Kabinett "Wehlener Sonnenuhr", Mosel, Germany
2022 Kistler, Pinot Noir, Russian River Valley, California, USA
2018 Gaja Pieve Santa Restituta, Brunello di Montalcino, Tuscany Italy
2014 Oremus, Tokaji Aszu 5 Puttonyos, Tokaji, Hungary

1.250,-

SOMMELIER EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling, "Wiltinger Braune Kupp", Mosel, Germany
2022 Frédéric Esmonin, Mazy-Chambertin Grand Cru, Burgundy, France
2016 La Fiorita, Brunello di Montalcino Riserva, Tuscany, Italy
1999 Lenkey Pincészet, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

1.950,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2014 Domaine Comte Georges de Vogüé, Bonnes-Mares, Grand Cru, Burgundy, France
2006 Biondi-Santi, Brunello di Montalcino Riserva, Tuscany, Italy
1998 Château d'Yquem, Sauternes, Bordeaux, France

3.950,-