

## **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**

2023 Fritz Haag, Riesling Kabinett, "Brauneberger Juffer", 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**

2023 Fritz Haag, Riesling Kabinett, "Brauneberger Juffer", Mosel, Germany

2022 Kistler, Pinot Noir, Russian River Valley, California, USA

2018 Gaja, "Pieve Santa Restituta", Brunello di Montalcino, Tuscany, Italy

2014 Oremus, Tokaji Aszú 5 Puttonyos, Tokaj, Hungary

1.250,-

## **SOMMELIER EXPERIENCE**

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "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

2016 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,-