

NON-ALCOHOLIC PAIRING

Grapes, green shiso, lime

Red currant, shiitake, rose pepper

Black currant, lemon thyme, orange

Rhubarb, blood orange, chamomile

600,-

COMBINED PAIRING

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany

Red currant, shiitake, rose pepper

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

Rhubarb, blood orange, chamomile

900,-

WINE EXPERIENCE

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany

2021 Paul Lato, "Seabiscuit", Pinot Noir, Santa Maria Valley, California, USA

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

2019 Patricius, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

1.250,-

SOMMELIER EXPERIENCE

6 cl / glass

2023 Egon Müller, Riesling Kabinett, "Wiltinger Braune Kupp", Mosel, Germany

2022 Domaie de la Côte, "La Côte", Santa Rita Hills, California, USA

2006 La Fiorita, Brunello di Montalcino, Riserva, Tuscany, Italy

2002 Szepzy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

2.450,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2023 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany

2021 Armand Rousseau, Charmes-Chambertin, Grand Cru, Burgundy, France

2016 Biondi-Santi, Brunello di Montalcino, Riserva, Tuscany, Italy

2010 Château d'Yquem, Sauternes, Bordeaux, France

3.950,-