

### **NON-ALCOHOLIC PAIRING**

Grapes, green shiso, lime  
Red currant, shiitake, rosé 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, rosé 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  
2022 Kistler, Pinot Noir, Sonoma Coast, 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 István Szepsy, 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,-