

NON-ALCOHOLIC PAIRING

Grapes, green shiso, lime
Red currant, raspberry, shiitake
Blackberry, black currant, white tea
Rhubarb, orange, chamomile
600,-

COMBINED PAIRING

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
Red currant, raspberry, shiitake
2017 Domaine Stéphane Ogier, Côte-Rôtie, "Mon Village", Rhône, France
Rhubarb, orange, chamomile
900,-

WINE EXPERIENCE

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
2020 Au Bon Cimat, "Runway Vineyard", Pinot Noir, Santa Maria Valley, California, USA
2017 Domaine Stéphane Ogier, Côte-Rôtie, "Mon Village", Rhône, France
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 Domaine de la Chapelle, Hermitage, "La Chapelle", Rhône, France
2002 István Szepsy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary
2.450,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2023 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2010 Domaine Comte Georges de Vogüé, Bonnes-Mares, Grand Cru, Burgundy, France
2020 E. Guigal, Côte-Rôtie, "La Turquie", Rhône, France
2010 Château d'Yquem, Sauternes, Bordeaux, France
3.950,-