

NON-ALCOHOLIC PAIRING

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

COMBINED PAIRING

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
Red currant, raspberry, shiitake
2015 Stephane Ogier, Côte-Rôtie, "Mes grands Lieux", Rhône, France
Rhubarb, birdcherry
900,-

WINE EXPERIENCE

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
2020 Au Bon Climat, Pinot Noir, "Knox Alexander", Santa Maria Valley, California, USA
2015 Stephane Ogier, Côte-Rôtie, "Mes grands Lieux", Rhône, France
2019 Patricius, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary
1.300,-

SOMMELIER EXPERIENCE

6 cl / glass

2023 Egon Müller, Riesling Kabinett, "Wiltinger Braune Kupp", Mosel, Germany
2016 Joseph Drouhin, Clos de Vougeot, Grand Cru, Burgundy, France
2006 Domaine de la Chapelle, Hermitage, "La Chapelle", Rhône, France
2002 István Szepsy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary
2.500,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2023 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2018 Domaine Trapet Père & Fils, Chambertin, Grand Cru, Burgundy, France
2020 E. Guigal, Côte-Rôtie, "La Turque", Rhône, France
2010 Château d'Yquem, Sauternes, Bordeaux, France
4.000,-