

NON-ALCOHOLIC PAIRING

Grapes, green shiso, lime

Red currant, raspberry, shiitake

Blackberry, black currant, white tea

Apricot, fig leaf

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

Apricot, fig leaf

900,-

WINE EXPERIENCE

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

2022 Brewer-Clifton, Pinot Noir, Santa Rita Hills, Californien, 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

2020 Domaine Trapet Père & Fils, Chambertin, Grand Cru, Burgundy, France

2020 E. Guigal, Côte-Rôtie, "La Turque", Rhône, France

2005 Château d'Yquem, Sauternes, Bordeaux, France

4.000,-