

NON-ALCOHOLIC PAIRING

Grapes, green shiso, lime

Red currant, raspberry, shiitake

Blackberry, black currant, bell pepper, Mac Khen pepper

Clarified milk, tonka bean, maple syrup

600,-

COMBINED PAIRING

2023 Joh. Jos. Prüm, Riesling Kabinett, "Graacher Himmelreich", Mosel, Germany

Red currant, raspberry, shiitake

2016 Maison M.Chapoutier, Châteauneuf-du-Pape, "Croix de Bois", Rhône, Frankrike

Clarified milk, tonka bean, maple syrup

900,-

WINE EXPERIENCE

2023 Joh. Jos. Prüm, Riesling Kabinett, "Graacher Himmelreich", Mosel, Germany

2023 Kistler Pinot Noir, Russian River Valley, California, USA

2016 Maison M.Chapoutier, Châteauneuf-du-Pape, "Croix de Bois", Rhône, France

2019 Patricius, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

1.300,-

SOMMELIER EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "Wiltinger Braune Kupp", Mosel, Germany

2021 Domaine Génot-Boulanger, Clos de Vougeot, Grand Cru, Burgundy, France

2006 Domaine de la Chapelle (Paul Jaboulet Aîné), Hermitage, "La Chapelle", Rhône, France

2017 István Szepsy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

2.500,-

CONNOISSEUR EXPERIENCE

6 cl / glass

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

2018 Lucien le Moine, Clos de Vougeot, Grand Cru, Bourgogne, Frankrike

2020 E. Guigal, Côte-Rotie, "La Mouline", Rhône, Frankrike

2010 Château d'Yquem, Sauternes, Bordeaux, France

4.000,-