

NON-ALCOHOLIC PAIRING

Gooseberries, cucumber, wasabi
Red currant, raspberry, shiitake
Blueberry, tomato, grilled blackcurrent leaves
Clarified milk, almond, cacao husk
600,-

COMBINED PAIRING

2024 Joh. Jos. Prüm, Riesling Kabinett, "Graacher Himmelreich", Mosel, Germany
Red currant, raspberry, shiitake
2022 Maison M.Chapoutier, Châteauneuf-du-Pape, "Croix de Bois", Rhône, France
Clarified milk, almond, cacao husk
900,-

WINE EXPERIENCE

2024 Joh. Jos. Prüm, Riesling Kabinett, "Graacher Himmelreich", Mosel, Germany
2022 Paul Lato, Pinot Noir, "Suerte", Santa Maria Valley, California, USA
2022 Maison M.Chapoutier, Châteauneuf-du-Pape, "Croix de Bois", Rhône, France
2017 Oremus, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary
1.300,-

SOMMELIER EXPERIENCE

6 cl / glass

2025 Egon Müller, Riesling Kabinett, "Wiltinger Braune Kupp", Mosel, Germany
2022 Domaine G  not-Boulanger, Clos de Vougeot, Grand Cru, Burgundy, France
2006 Domaine de la Chapelle (Paul Jaboulet A  ne), Hermitage, "La Chapelle", Rh  ne, France
2017 Istv  n Szepsy, Tokaji Asz   6 Puttonyos, Tokaj, Hungary
2.500,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2025 Egon M  ller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2022 Armand Rousseau, Charmes-Chambertin, Grand Cru, Burgundy, France
2020 E. Guigal, C  te-Rotie, "La Mouline", Rh  ne, Frankrike
2000 Ch  teau d'Yquem, Sauternes, Bordeaux, France
4.000,-