

NON-ALCOHOLIC PAIRING

Apple, goraka, horseradish
Red currant, raspberry, shiitake
Cherry, grapefruit, timut pepper
Clarified milk, almond, cacao husk
600,-

COMBINED PAIRING

2024 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
Red currant, raspberry, shiitake
2011 Château Branaire-Ducru, 4ème Grand Cru Classé, Saint-Julien, Bordeaux, France
Clarified milk, tonka bean, maple syrup
900,-

WINE EXPERIENCE

2024 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
2023 Paul Lato, Pinot Noir, "Seabiscuit", Sta. Rita Hills, USA
2011 Château Branaire-Ducru, 4ème Grand Cru Classé, Saint-Julien, Bordeaux, 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 de la Vougeraie, Clos de Vougeot, Grand Cru, Burgundy, France
2009 Château Beychevelle, 4ème Grand Cru Classé, Saint-Julien, Bordeaux, France
2017 Szepzy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary
2.500,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2025 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2022 Armand Rousseau, Charmes-Chambertin, Grand Cru, Burgundy, France
2008 Château Margaux, 1er Grand Cru Classé, Margaux, Bordeaux, France
2000 Château d'Yquem, Sauternes, Bordeaux, France
4.000,-