

NON-ALCOHOLIC PAIRING

Raspberry, elderflower, bergamot

Red currant, Jerusalem artichoke, pea shoots

Black currant, lemon thyme, marigold

Clarified milk, tonka bean, maple syrup

550,-

COMBINED PAIRING

2021 Joh. Jos. Prüm, Riesling Kabinett "Wehlener Sonnenuhr", Mosel, Germany

Red currant, Jerusalem artichoke, pea shoots

2018 Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, USA

Clarified milk, tonka bean, maple syrup

850,-

WINE EXPERIENCE

2021 Joh. Jos. Prüm, Riesling Kabinett "Wehlener Sonnenuhr", Mosel, Germany

2020 A.Christmann, Spätburgunder, "Gimmeldinger Schlössel", Erste Lage, Pfalz, Germany

2018 Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, USA

2014 Oremus, Tokaji Aszu 5 Puttonyos, Tokaji, Hungary1

1.150,-

SOMMELIER EXPERIENCE

6 cl / glass

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

2021 Frédéric Esmonin, Ruchottes-Chambertin Grand Cru, Burgundy, France

2000 Dunn Vineyards, Cabernet Sauvignon, "Howell Mountain", Napa Valley, California, USA

2013 Kiralyudvar, Tokaji Aszu 6 Puttonyos, Tokaji, Hungary

1.950,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany

2015 Domaine Comte Georges de Vogüé, Bonnes-Mares Grand Cru, Burgundy, France

2017 R. Mondavi & Baron Philippe de Rothschild, "Opus One", Napa Valley, California, USA

1998 Château d'Yquem, Sauternes, Bordeaux, France

3.950,-