

NON-ALCOHOLIC PAIRING

Raspberry, elderflower, bergamot
 Red currant, Jerusalem artichoke, pea shoots
 Black currant, lemon thyme, sage
 Clarified milk, tonka bean, maple syrup

600,-

COMBINED PAIRING

2022 Joh. Jos. Prüm, Riesling Kabinett "Wehlener Sonnenuhr", Mosel, Germany
 Red currant, Jerusalem artichoke, pea shoots
 2018 Gaja, "Pieve Santa Restituta", Brunello di Montalcino, Tuscany, Italy
 Clarified milk, tonka bean, maple syrup

900,-

WINE EXPERIENCE

2022 Joh. Jos. Prüm, Riesling Kabinett "Wehlener Sonnenuhr", Mosel, Germany
 2022 Kistler, Pinot Noir, Russian River Valley, California, USA
 2018 Gaja Pieve Santa Restituta, Brunello di Montalcino, Tuscany Italy
 2014 Oremus, Tokaji Aszu 5 Puttonyos, Tokaji, Hungary

1.250,-

SOMMELIER EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling, "Wiltinger Braune Kupp", Mosel, Germany
 2022 Frédéric Esmonin, Mazy-Chambertin Grand Cru, Burgundy, France
 2016 La Fiorita, Brunello di Montalcino Riserva, Tuscany, Italy
 1999 Lenkey Pincészet, Tokaji Aszú 6 Puttonyos, Tokaj, 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
 2006 Biondi-Santi, Brunello di Montalcino Riserva, Tuscany, Italy
 1998 Château d'Yquem, Sauternes, Bordeaux, France

3.950,-