

NON-ALCOHOLIC PAIRING

Raspberry, elderflower, bergamot

Red currant, Jerusalem artichoke, pea shoots

Black currant, lemon thyme, orange

Clarified milk, tonka bean, maple syrup

600,-

COMBINED PAIRING

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany

Red currant, Jerusalem artichoke, pea shoots

2018 Azelia, "Cerretta", Barolo, Piedmont, Italy

Clarified milk, tonka bean, maple syrup

900,-

WINE EXPERIENCE

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany

2021 Paul Lato, "Suerte", Pinot Noir, Santa Maria Valley, California, USA

2018 Azelia, "Cerretta", Barolo, Piedmont, Italy

2014 Oremus, Tokaji Aszú 5 Puttonyos, Tokaj, Hungary

1.250,-

SOMMELIER EXPERIENCE

6 cl / glass

2023 Egon Müller, Riesling Kabinett, "Wiltinger Braune Kupp", Mosel, Germany

2023 Frédéric Esmonin, Ruchottes-Chambertin Grand Cru, Burgundy, France

2015 Cavallotto, "San Giuseppe", Riserva Bricco Boschis, Barolo, Piedmont, Italy

2002 Szepty, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

1.950,-

CONNOISSEUR EXPERIENCE

6 cl / glass

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

2021 Armand Rousseau, Mazy-Chambertin, Grand Cru, Burgundy, France

2004 Guiseppe Rinaldi, "Cannubi San Lorenzo", Ravera, Barolo, Piedmont, Italy

2005 Château d'Yquem, Sauternes, Bordeaux, France

3.950,-