

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, shiitake, rosé pepper
2018 Crissante Alessandria, "Galina", 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 Crissante Alessandria, "Galina", Barolo, Piedmont, Italy
2019 Patricius, Tokaji Aszú 6 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
2012 Cavallotto, "San Giuseppe", Riserva Bricco Boschis, Barolo, Piedmont, Italy
2002 István Szepsy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary
2.450,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2022 Egon Müller, Riesling Kabinett, "Scharzhofberger", Mosel, Germany
2021 Armand Rousseau, Mazy-Chambertin, Grand Cru, Burgundy, France
2004 Giuseppe Rinaldi, "Cannubi San Lorenzo", Ravera, Barolo, Piedmont, Italy
2005 Château d'Yquem, Sauternes, Bordeaux, France
3.950,-