

NON-ALCOHOLIC PAIRING

Grapes, green shiso, lime
Red currant, shiitake, rosé pepper
Black currant, lemon thyme, orange
Rhubarb, blood orange, chamomile
600,-

COMBINED PAIRING

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
Red currant, shiitake, rosé pepper
2018 Pio Cesare, "Mosconi", Barolo, Piedmont, Italy
Rhubarb, blood orange, chamomile
900,-

WINE EXPERIENCE

2023 Joh. Jos. Prüm, Riesling Kabinett, "Wehlener Sonnenuhr", Mosel, Germany
2022 Kistler, Pinot Noir, Sonoma Coast, California, USA
2018 Pio Cesare, "Mosconi", 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
2022 Domaie de la Côte, "La Côte", Santa Rita Hills, California, USA
2015 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, Charmes-Chambertin, Grand Cru, Burgundy, France
2004 Guiseppe Rinaldi, "Cannubi San Lorenzo", Ravera, Barolo, Piedmont, Italy
2005 Château d'Yquem, Sauternes, Bordeaux, France
3.950,-