NON-ALCOHOLIC PAIRING

Apple, goraka, horseradish

Red currant, raspberry, shiitake

Cherry, grapefruit, timut pepper

Clarified milk, almond, cacao husk

600,-

COMBINED PAIRING

2024 Joh. Jos. Prüm, Riesling Kabinett, “Wehlener Sonnenuhr”, Mosel, Germany

Red currant, raspberry, shiitake

2011 Château Branaire-Ducru, 4éme Grand Cru Classé, Saint-Julien, Bordeaux, France

Clarified milk, tonka bean, maple syrup

900,-

WINE EXPERIENCE

2024 Joh. Jos. Prüm, Riesling Kabinett, “Wehlener Sonnenuhr”, Mosel, Germany

2023 Paul Lato, Pinot Noir, “Seabiscuit”, Sta. Rita Hills, USA

2011 Château Branaire-Ducru, 4éme Grand Cru Classé, Saint-Julien, Bordeaux, France

2017 Oremus, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

1.300,-

SOMMELIER EXPERIENCE

6 cl / glass

2025 Egon Müller, Riesling Kabinett, “Wiltinger Braune Kupp”, Mosel, Germany

2022 Domaine de la Vougeraie, Clos de Vougeot, Grand Cru, Burgundy, France

2013 Dunn, Cabernet Sauvignon, "Howell Mountain", Napa Valley, USA

2017 Szepzy, Tokaji Aszú 6 Puttonyos, Tokaj, Hungary

2.500,-

CONNOISSEUR EXPERIENCE

6 cl / glass

2025 Egon Müller, Riesling Kabinett, “Scharzhofberger”, Mosel, Germany

2022 Armand Rousseau, Charmes-Chambertin, Grand Cru, Burgundy, France

2006 Château Margaux, 1er Grand Cru Classé, Margaux, Bordeaux, France

2000 Château d’Yquem, Sauternes, Bordeaux, France

4.000,-