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

2009 Château Beychevelle , 4éme Grand Cru Classé, Saint-Julien, Bordeaux, France

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, 1er Cru Classé Supérieur, Sauternes, Bordeaux, France

4.000,-