

WINE

2021 Grüner Veltliner "Der Ott"
Winery Bernhard Ott, Wagram

2020 Weissburgunder "Praesulis"
Winery Gumphof, South -Tyrol

2018 Chablis 1er Cru "Montée de Tonnerre"
Domaine Williams Fèvre, Burgundy

2020 Spätburgunder Malterdinger
Winery Bernhard Huber, Baden

2017 Marquis de Calon-Ségur
Château Calon-Ségur, Saint-Estèphe

2018 Gewürztraminer Classic
Family Hügel, Alsace

2022 Dunkelfelder Rosé Beerenauslese
Winery Frey, Pfalz

Strawberry Bellini
with Campari Espuma

Wine Pairing 5 Course 110€
Wine Pairing 6 Course 130€

Wine Pairing 7 Course 150€
Wine Pairing 8 Course 170€

MENU

Blue Lobster
Verjus / Shiso / Parsley

Quail from the Bresse
Asparagus / Morel / Perigord Truffle

Pollack
Imperial Caviar / Chives / Almond

Sweetbread
Caper / Tomato / Wild Garlic

Lamb
Artichoke / Kohlrabi / Merguez

Taleggio
a Profiterole / Basil / Nettle

Heart Cherry
Farm Yoghurt / Meringue / Almond

Strawberry Gariguetta
Rhubarb / Original Beans "Edelweiss" / Sorrel

5 Course 200€ / 6 Course 215€ / 7 Course 230€ / 8 Course 245€