

## WINE

2021 Silvaner Kabinett Feuerstein „G“ trocken  
Jürgen Hofmann, Franconia

2020 Viognier “Les Contours de Deponcins”  
Domaine Francois Villard, Rhône

2019 Chardonnay „Darscho“  
Velich, Neusiedlersee

2018 Pinot Noir vom Kalkstein  
Weingut am Schlipf Schneider, Baden

2019 8 Vents  
Atlan & Artisan, Mallorca

2020 Korze  
Vino Gross, Stajerska Slovenia

2018 Moscato Passito “La Bella Estate”  
Vite Colte, Piemont

Vodka Martini  
with Passionfruit Espuma

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

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

## MENU

Yellowfin Mackerel from the Celtic Sea  
Caviar / Avocado / Kefir

King Crab from the North Sea  
Green Curry / Chard / Shiitake

Skrei from the Lofoten  
Emmer / Apple / smoked Eel

Ox Tail from Bavarian Beef  
Goose liver / Pearl Onion / Puntarella

Suckling Pig from the Pyrenees  
Cabbage / Plum / Vadouvan

Goat's Cream Cheese  
as Crème Brûlée / Hay / Parsley

Good Luise  
Vanilla Noir / Anise / Crème Chantilly

Chocolat amèr  
Passion fruit / Sesame / Dulce de Leche

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

ESS  
ZIMMER  
BY WAFER

All prices incl. taxes  
Subject to change