

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

Avocado
Truffle from Perigord / Kefir / Hazelnut

Green Curry
Silken Tofu / Chard / Shiitake

Pearl Barley
Pecorino / Apple / Watercress

Poverade
Puntarella / Salsify / Honey Tomato

Cabbage
Brussels Sprouts / Polenta / red Onion

Goat's cream cheese
as Crème Brûlée / Hay / Parsley

Gute Luise
Vanilla Noir / Anise / Crème Chantilly

Chocolat amèr
Passion fruit / Sesame / Dulce de Leche

5 Course 180€ / 6 Course 195€ / 7 Course 210€ / 8 Course 225€



All prices incl. taxes
Subject to change