

WINE

2022 Riesling Kabinett Wehlener Sonnenuhr
Weingut Dr. Loosen, Mosel

2022 Saint-Aubin 1er Cru "Mungers des Dents de Chien"
Domaine Larue, Burgundy

2022 Valtuille Godello El Val
Bodega Familia Perez, Bierzo

2019 Mondot
Chateau Tropolong-Mondot, Bordeaux

2021 Muscat "Freyheit"
Weingut Gernot Heinrich, Burgenland

2017 Tokaji Astu
Weingut Oremus Vega Sicilia, Tolcsva

2021 Passito di Pantelleria Bukkuram "Sole d'agosto"
Az.Agricola Marco de Bartoli, Pantelleria

White truffle from Alba
2023 Roero Arneis
Az. Agricola Valfaccenda, Piedmont

Wine Pairing 5 Course 120€
Wine Pairing 6 Course 140€

Wine Pairing 7 Course 160€
Wine Pairing 8 Course 180€

MENU

Goose liver from Hungary
Pear / Bean / Bacon

Blue Lobster
Chinois / Mustard Cabbage / green Asparagus

Huchen from the Kinsauer Mill
Parsley root / Beaujolais / Champagne

Calf cutlet from Tyrol
Sweetbread / Chervil / Poverade

Vacherin Mont d'or
Grappa potato / Sourdough / Truffle from the Perigord

Bergamot
Kumquat / Sage / Meringue

Soufflé
Chocolate / Vanilla / Almond

Optional
White truffle from Alba
Muscat pumpkin / Kale / Amarettini 45€

5 Course 210€ / 6 Course 230€ / 7 Course 250€

ESS
ZIMMER

All prices incl. taxes
Subject to change