

WINE

2022 Côtes de Provence Rosé
Château des Sarrins, Provence

2021 Weisser Burgunder „Eschendorfer Fürstenberg“
Horst Sauer, Franconia

2020 Grand Cru Classé Blanc
Château Carbonnieux, Passac-Léognan

2020 Viognier „Pitorsino“
Fattoria il Casalone, Tuscany

2021 Spätburgunder „Bürgstadter Berg“ IG
Paul Fürst, Franconia

2020 Sauvignon Blanc „Korze“
Vino Gross, Stajerska Slovenija

2023 Riesling „Brauneberger Juffer Sonnenuhr“
Fritz Haag, Mosel

2015 Les Lions de Suduiraut
Château Suduiraut, Sauternes

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

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

MENU

Banana Pepper
Chiemgau Korn / Vineyard Peach / Shiso

Udon Noodle
Silken Tofu / Wild Herbs / Aubergine

Green Asparagus
Honeydew Melon / yellow Radish / Tarragon Soup

La Ratte Potato
Poverade / sun-dried Tomatoes / Taggiasca Olive

Cauliflower
Kohlrabi / Celery / Truffle from the Perigord

Manchego
5 & 12 / Pineapple / Buckwheat

Gooseberry
Woodruff / Meringue / Ground Ivy

Mango
Coconut / Kaffée / Thai Basil

5 Course 190€ / 6 Course 210€ / 7 Course 230€ / 8 Course 250€



All prices incl. taxes
Subject to change