

WINE

2020 Würzer Randersacker
Winery Arnold Störrlein, Franconia

2020 Cuvée „TO“
Winery Velich, Neusiedlersee

2020 Saint-Joseph „Lieu Dit“
Domaine Guigal, Rhône

2020 Roero Rosso “Sanche”
Stefano Occhetti, Monforte d'Alba

2019 Mondot
Château Troplong Mondot, Saint Emilion

2015 Riesling Auslese Goldkapsel
Winery Fürst - Geisel, Markelsheimer Probstberg

2015 Muscat de Beaumes de Venis
Domaine des Bernadins, Beaumes de Venise

Champagner Rich Demi Sec
Pol Roger, Champagne

Wine Pairing 5 Course 120€

Wine Pairing 6 Course 140€

Wine Pairing 7 Course 160€

Wine Pairing 8 Course 180€

MENU

Goose Liver and Suckling Pig
Mango / Hibiscus / Chili

River Char
Beetroot / Apple / Wasabi

Sting Ray
Cashew nut / Bell Pepper / Young leek

Wild Rabbit
Black salsify / Wild Quince / Boudin Noir

Oxtail
A praline / Truffle from the Perigord / Poverade

Fourme d'Ambert
Sloe / Verbena / Date

Fig
Kefir / Tarragon / Sable Breton

Baesuk
Black Pepper / Nashi Pear / Houjicha Mousse

5 Course 210€ / 6 Course 230€ / 7 Course 250€ / 8 Course 270€

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ZIMMER

All prices incl. taxes
Subject to change