

## Wine

2017 Riesling Sommerberg JV  
Domaine Albert Boxler, Elsass  
24

2017 Saumur Blanc "Arcane"  
Chateau de Fosse-Sèche, Loire  
12

2016 Brouilly  
Alex Foillard, Beaujolais  
15

2016 Hautes-Côtes de Nuits  
Domaine A.F. Gros, Burgund  
15

2013 Lieser Niederberg Helden  
Riesling Auslese  
Schloss Lieser, Mosel  
13

## Menu 1

Duck Liver  
Milk Suckling Pig / Ginger / Barberry

Scallop  
Savarin / Water Spinach / Soy Dashi

Atlantic Sole  
Beaujolais / Artichoke / Bone Narrow

Bresse Poularde  
Porcini Mushroom / Savoy / Purple Mustard

Rabiola  
Melon / Pancetta / Honey

Peanut  
Milk / Caramel / Azélia

Raspberry  
Sourdough / Spruce / Verbena

5 Course 150 / 6 Course 165 / 7 Course 180

## Wine

2017 Somlo Hidden Treasures  
Moric, Ungarn  
10

2017 Puligny-Montrachet 1er Cru "Perrières"  
Jean Louis Chavy, Burgund  
19

2017 Espenyalluchs Xarello  
Enric Soler, Penèdes  
18

2014 Westhofen Morstein  
Riesling trocken  
Dreissigacker, Rheinhessen  
22

2015 Albariño de Fefiñanes  
Bodegas Palacio de Fefiñanes, Rias Baixas  
19

2008 Blaufränkisch Rheiburg  
Uwe Schiefer, Burgenland  
25

2015 Essinger Sonnenberg  
Cabernet Sauvignon Beerenauslese Rosé  
Weingut Frey, Pfalz  
16

## Menu 2

Pigeon from Anjou  
Medlar / Turnip / Miso

Imperial Kaviar  
Rinderfilet / Kopfsalat / Sauerrahm per Person 32€

Lobster from the Bretagne  
Spaghetti Chitarra / Chicory / Green Tomato

Sea Bass  
Raisin / Caper / Carrots

Calamaretti and Cuttlefish  
Semolina Dumpling / Cinnamon Potato / Chives

Dear from Bavaria  
Chard / Reine-Claude / Parsnip

Raw Milk Cheese / Maître Fromager Günther Abt

Avocado  
White Chocolate / Popcorn / Lime

Gariguette Strawberry  
Honey / Pollen / Elder

5 Course 150 / 6 Course 165 / 7 Course 180 / 8 Course 195  
+ Kaviar 32€ per Person