

WINE

2021 Alvarinho -Contacto-
Anselmo Mendes, Vinho Verde

“IWA 5” Sake of Japan
Richard Geoffroy, Tateyama

2016 Grenache blanc “TROS blanc”
Alfredo Arribas, Monsant

2019 Chardonnay Heinberg GG
Weingut Heitlinger, Baden

2016 “Magari” Bolgheri Rosso
Ca’ Marcanda GAJA, Tuscany

Poiré Granit
Eric Bordelet, Normandie

2020 Riesling Graacher Himmelreich Auslese
Joh.Jos. Prüm, Mosel

2018 Rosenmuskateller
Kloster Neustift, Southtyrol

Wine Pairing 5 Course 110€
Wine Pairing 6 Course 130€

Wine Pairing 7 Course 150€
Wine Pairing 8 Course 170€

MENU

Linseed
Zucchini / Lettuce / Alpine yoghurt

Young Pea
Morels / Carrots flan / lemon balm

White and Green Asparagus
Balsamic Pearls / Egg / Beurre Blanc

Potato ravioli
Wild Broccoli / red Shiso / Sesame

Yellow and red Bellpepper
Coffee / wild Garlic / Celery

Brillat-Savarin
Honey from Straßlach / Pine nuts / Wild Herbs

Rhubarb and Strawberry
Chervil / Grain / white Chocolate

Cheesecake
Shortbread / Blueberry / Sorrel

5 Course 155€ / 6 Course 170€ / 7 Course 185€ / 8 Course 205€



All prices incl. taxes
Subject to change