

## WINE

2022 Bourgogne Aligoté Vieilles Vignes  
Domaine Larue, Burgundy

2022 Roero Arneis  
Az. Agricola Stefano Occhetti, Piedmont

2018 Sauvignon Blanc "Ried Nussberg Fassreserve"  
Gross Winery, Styria

2019 Riesling Iphöfer Kammer GG Trocken  
Winery Wirsching, Franconia

2021 Valeyo Bierzo  
Bodegas Mauro, Bierzo

2015 Grüner Veltliner "Quevre"  
Bernhard Ott, Wagram

2020 Riesling Kabinett "Gold"  
Viticulture Geisel, Tauberfranken

Brut Rosé Mattia Vezzola  
Az. Agricola Costaripa, Moniga del Garda

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

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

## MENU

Tuna from the Algarve  
Rabbit / Field Bean / Pepper Stock

Morel  
an Essence / Asparagus / Coffee

Trout from Epfenhausen  
Pea / Miso / N25 Caviar

Monkfish from small boats  
Veal Head / Kashmir Curry / Bitter Cucumber

Salt Meadow Lamb from Brittany  
Bell pepper / Cape Gooseberry / Hazelnut

La Tur  
Puff Pastry / Blueberry / Tarragon

Crème d'Anjou  
Raspberry / Lavender / Yuzu

Strawberry and Rhubarb  
Sourdough / Rooibos / Oxalis

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

ESS  
ZIMMER

All prices incl. taxes  
Subject to change