

Wine bar menu

APPETIZER

Grouper ceviche

Kataifi/Beurre Blanc/cherry

14€

2019 Knipser Sauvignon Blanc, Knipser Winery, Palatinate

MAIN COURSE

Pluma of Iberico

Asian flavors/chanterelles/sorrel fregola

30€

2019 Schwarzriesling Blanc de Noir, Winery Dr. Crusius, Nahe

DESSERT

Amatika couverture

Mango/coconut/passion fruit

12€

2019 Riesling Auslese Schieferjuwel, C.A. Haussmann, Moselle

2 Course 40€ (appetizer+main course or main course+dessert) *with wine 51€.*

3 course 52€ (starter+main course+dessert) *with wine 68€.*