

Menu №2

Greeting from the Harz – Amuse

pike/pumpkin bread/woodland sunflower root
goat cheese/fig/kimchi
Harz game/spring roll/red cabbage

wine pairing

non-alcoholic pairing

Rosehip

kombucha/crosne/amaranth/garlic chives

2020er „Goldtröpfchen“,
Riesling GG, dry,
winery Nik Weis,
St. Urbans-Hof, Mosel

Sparkling Juicy Tea
Verbena-jasmine-
Riesling, van Nahmen

Golden trout x 3

cucumber/sakura/chestnut

2021er Sancerre
„Les Baronnes“ Rosé,
dry, Pinot Noir,
Henri Bourgeois,
France

Red gooseberry,
fruit nectar,
van Nahmen

Oat root

blood orange/chickpea/sesame seed

Guineafowl Label Rouge

truffle/egg yolk/Original beans

2019er Côtes du Rhône,
Roulepiere, dry,
P. Amadieu, France

Morellenfeuer
sour cherry Pinot Noir,
pure juice, van Nahmen

Plum

shiso/ginger/miso

Skate wing

calamansi/beurre blanc/ice plant/caviar

2018er Montfort
Chardonnay, dry,
winery Disibodenberg,
Nahe

Konstantinopeler Apfel-
quitte, quince nectar,
van Nahmen

Valrhona Komuntu 80%

black salsify/guava/macadamia/oxalis

Graham's 20 years old
Tawny Port, port wine,
Portugal, Douro Valley

Wilde Pflaume,
plume pure juice,
van Nahmen

Sweets & coffee

Menu prize including water & coffee **€150** per person

Menu prize with wine pairing **€206** per person
(*includes a glass of wine 0,1 l and 5 cl dessert wine for dessert)

Menu prize with non-alcoholic pairing **€170** per person

Our menu may be subject to changes at short notice due to delivery failures.