

Menu №3

Greeting from the Harz – Amuse

brook trout/hoisin/lotus root
“Runx Munx”/pine nuts/chives
game salami/egg/mustard

wine pairing

non-alcoholic pairing

Tuna tataki

peanut/sudachi/soy/hearts of palm

2021 Riesling Ü40, dry,
Tina Pfaffmann,
Palatinate

Topaz apple juice,
(organic)
van Nahmen

Pom Pom blanc

black garlic/weeds/birch water

2020 Pinot Grigio, dry,
Marisco Vineyards,
Marlborough,
New Zealand

“Harzer Kräuterhexe”
cocktail

Coconut miso

radish/umeboshi/sesame

King crab

yuzu koshō/nashi pear/puffed rice/water kefir

2021 “Stairway to
Heaven”, Rosé, dry,
Tramuntana S.L.,
Mallorca, Spain

redcurrant nectar,
van Nahmen

Granny Smith

buckwheat/parsnip/rosemary

Dry Aged Teres Major

flower sprouts/sauce choron/sweet potato

2020 „Blaufränkisch
Ungerberg”, dry
Pittnauer, Austria

forest blueberry juice
(organic), van Nahmen

Winter rhubarb

raspberry/poppy seed/smetana

2021 Altenberg Riesling,
superior wine,
von Othegraven, Mosel

Frambozen
rhubarb nectar,
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 **€175** per person

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