

# Menu №4

## Greeting from the Harz – Amuse

hybrid striped bass/quince/potato  
Smoked rutabaga/pumpnickel/chives  
Harzer Höhenvieh beef/bouillon/pearl onion

### wine pairing

### non-alcoholic pairing

## Carabineros shrimp

cauliflower/pomegranate/cocoa/caviar

2022 Sauvignon Blanc  
Gladstone, dry,  
Johner Estate,  
New Zealand

pomegranate/  
water kefir

## Black salsify

citrus fruit/chickweed/pecan

2020 Coucher de Soleil  
Château de Cérons,  
dry, France

calamansi/weeds

## “Khao Soi Gai”

corn chicken/coriander/yuzu

## Culurgiones

carbonara/abalone/tonburi/verjuice

2022 Cuvée Rosé  
“Schmetterlinge im  
Bauch” winery Kiefer,  
Baden

Scheurebe/green apple

## Tangerine

milk/honey/flower pollen

## Lamb “Bourguignon”

ponzu/wagyu bacon/maitake

2019 “Roter Schotter”  
Blaufränkisch, Winery  
Familie Strehn, Austria

plum/lime

## Macaé chocolate

black tea/bergamot/muscovado/oak

2018 “Grand Ayl”  
Riesling Auslese,  
winery Lauer, Mosel

iced tea/quince

## Sweets & coffee

Menu prize including water & coffee €160 per person

Menu prize with wine pairing €220 per person

(\*includes a glass of wine 0,1 l and 5 cl dessert wine for dessert)

Menu prize with non-alcoholic pairing €195 per person

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