

Menu №5

Greeting from the Harz – Amuse

soused herring „home-made style“/dill/potato
marinated saddle of venison/cranberry/walnut
Harz cheese/pear/chickweed

wine pairing

non-alcoholic
pairing

Salmon trout

algae/taramas/olive oil/iyokan

2020 Malagousia,
Domaine Costa Lazaridi,
Drama, Greece

mandarin/green tea

Secreto from Iberico

octopus/parsnip chervil/ice plant/vadouvan

2020 Pinot blanc,
winery Schmelzer,
Burgenland, Austria

lemon/
oak forest honey

Goat cream cheese

fig/carrot/roasted cashews

2022 PINK Saint Laurent
Rosé, winery Tina
Pfaffmann, Palatinate

prickly pear/beetroot

Lobster Thermidor

helianthis/oxalis/brioche

2022 Chablis,
Domaine Louis Moreau,
Burgundy, France

Riesling grape/
aloe vera

Cranberry

vodka/lemon thyme/hazelnut

Corn-fed duck breast

daidai/red cabbage kimchi/mashua

2016 Gigondas
Pas l'Aigle, Pierre
Amadiou, Rhône, France

spiced orange/
Pinot noir grape

Bao Bun

plum/shiso/Original Beans/miso

2022 Moscato d'Asti,
G.D. Vajra, Piedmont,
Italy

baked apple/bergamot

Sweets & coffee

Menu prize including water & coffee €179 per person

Menu prize with wine pairing €239 per person
(*includes a glass of wine 0,1 l and 5 cl dessert wine for dessert)

Menu prize with non-alcoholic pairing €219 per person

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