

Ceviche of Mackerel
Prawn, Algae, Lotus Root
2018 Cuvée de Silex
Domaine de Aubusieres, Vouvray
€22

Crème soup of carrot
Ray
2017 Silvaner „Sulzfelder Sonnenberg“
Weingut Zehnhof Luckert, Franken
€15

Halibut
Oyster, Cauliflower
2017 Chardonnay „Salzlake“
Heinz Velich, Neusiedlersee
€28

Pikeperch
Celery, Pearl Barley, Dashi
2010 Riesling „Quarzschiefer“ feinherb
Weingut Altenkirch, Rheingau
€22

“Eisbein“
Comté Ravioli, Brew
2017 Saboteur Blanc
Luditte Vineyards, Südafrika
€18

Lamb
Wild Garlic, Bulgur, Lattuga
2015 Babera d'Alba „Bertu“
A. Negro, Piemont
€42

US Short Rib
Aubergine, Lenses
2010 Château Biac, Cadillac
€42

Chocolate Raviolo
Sea Buckthorn, Mascarpone
2015 Tokaji „Edez Szamorodni“
Disznoko Vineyard, Ungarn
€15

Sesame parfait
Matcha, Pineapple
2017 Riesling „Abstberg“ Spätlese
Weingut Maximin Grünhaus, Mosel
€15

4 - Course Food menu	Ceviche / Pikeperch / US Short / Dessert	€ 89
6 - Course Food menu	Ceviche / Halibut / Carrot / Eisbein / Lamb / Dessert	€ 119
Wine Pairing 4 – Course Menu		€ 52
Wine Pairing 6 – Course Menu		€ 64