

VEGAN MENU

BEETROOT

CUCUMBER / ALMOND / GINGER / YELLOW BEETROOT
Dalis Bianco , 2024 , Vigneti delle Dolomiti , IGT , Endrizzi

JACKFRUIT

ESSENCE / BAOZI / TRUFFLE / PARSNIP / SHALLOTS
Roter Veltliner "Mitterweg" , 2023 , Qualitätswein , Weingut Hofstetter

KING OYSTER MUSHROOM

V.CAVIAR / GARUM / ZUCCHINI / PEAS / CAULIFLOWER
Grauburgunder Fumé , 2018 , Qualitätswein , Weingut Bamberger

KOHLRABI

BINCHOTAN / SAFRAN / BIMI / KAFFIR LIME
Doria Lubreon Blanc , 2023 , AOP , Vignobles Marrenon

GRAPEFRUIT

V.SOUR CREAM / LEMON / POMELO
Negroni Swing

MAITAKE

CASHEW / CELERY / PEARL ONION / PORT WINE / FERMENTED GARLIC
Sicomoro , Morellino di Scansano Riserva , 2020 , DOCG , Cantina di Morellino di Scansano

BLACKBERRY

CHOCOLATE / VANILLA
Rivesaltes Tuilé , Roc de Gouverneur, AOC , Vin doux naturel , Arnaud de Villeneuve

VEGAN CHEESE

DILL / RADICCHIO / FIG MUSTARD
"Jungfer" Riesling , 2024 , Kabinett, Weingut Prinz

5-COURSE-MENU without King Oyster / Selection: Kohlrabi or Maitake / Selection: Blackberry or V.Cheese	115
Wine pairing or Non-alcoholic beverage pairing	65
6-COURSE-MENU without King Oyster / Selection : Blackberry or V.Cheese	145
Wine pairing or Non-alcoholic beverage pairing	80
7-COURSE-MENU Selection: Blackberry or V.Cheese	170
Wine pairing or Non-alcoholic beverage pairing	95
8-COURSE-MENU ALL IN	190
Wine pairing or Non-alcoholic beverage pairing	105