

VEGAN MENU

WATERMELON

WATERCRESS / MISO / CAVIAR / LEEK

Riesling , 2024 , Rheingau , Weingut Künstler

TOMATO

GREEN GRAPE / GAYA MELON / SOURDOUGH / JALAPEÑO

Sauvignon Blanc , 2024 , Cellar Selection , Marlborough, Villa Maria

SHIITAKE

VERMOUTH / GRAPE SEED OIL / POTATO / KALAMATA OLIVE / REHYDRATED TOMATO

Assyrtiko Vóila , 2025 , Kreta , Lyrarakis

KOHLRABI

GARUM / FENNEL / ZUCCHINI

Chardonnay-Weißburgunder, 2024 , Rheinhessen , Weingut Dreissigacker

SHISO x YUZU

ALOE VERA / CUCUMBER / LIME

Dry Martini Highball

CARROT

PAK CHOI / SHALLOT / PARSNIP / BORRETANE ONION

Pinot Noir , 2022 , Vin de Bourgogne, Maison Louis Latour

ORANGE

MASTIC / SEA BUCKTHORN / VANILLA

Zagara Moscato d'Asti , DOCG , 2024 , Piemont , Marchesi di Barolo

VEGAN FETA

FILO / V.YOGHURT / AGAVE / SESAME / PISTACHIO

Sauvignon Blanc „Terra Fusca“ , 2024 , Rheinhessen , Weingut Russbach

5-COURSE-MENU without Shiitake Selection: Kohlrabi or Carrot / Selection: Orange or V.Feta	115
Wine pairing or Non-alcoholic beverage pairing	65
6-COURSE-MENU without Shiitake / Selection : Orange or V.Feta	145
Wine pairing or Non-alcoholic beverage pairing	80
7-COURSE-MENU Selection: Orange or V.Feta	170
Wine pairing or Non-alcoholic beverage pairing	95
8-COURSE-MENU ALL IN	190
Wine pairing or Non-alcoholic beverage pairing	105