

MENU

SALMON TROUT

CURED / WATERCRESS / MISO / CAVIAR / LEEK
Riesling , 2024 , Rheingau , Weingut Künstler

TOMATO

GREEN GRAPE / GAYA MELON / SOURDOUGH / JALAPEÑO
Sauvignon Blanc , 2024 , Cellar Selection , Marlborough, Villa Maria

SEA URCHIN

VERMOUTH / GRAPE SEED OIL / POTATO / KALAMATA OLIVE / REHYDRATED TOMATO
Assyrtiko Vóila , 2025 , Kreta , Lyrarakis

PIKE PERCH

CRAYFISH / BISQUE / FENNEL / ZUCCHINI
Chardonnay-Weißburgunder, 2024 , Rheinhessen , Weingut Dreissigacker

SHISO x YUZU

ALOE VERA / CUCUMBER / LIME
Dry Martini Highball

VEAL ENTRECÔTE

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

FETA

FILO / YOGHURT / HONEY / SESAME / PISTACHIO
Sauvignon Blanc „Terra Fusca“ , 2024 , Rheinhessen , Weingut Russbach

5-COURSE-MENU	without Sea Urchin / Selection: Pike Perch or Veal / Selection: Orange or Feta	115
Wine pairing or Non-alcoholic beverage pairing		65
6-COURSE-MENU	without Sea Urchin / Selection : Orange or Feta	145
Wine pairing or Non-alcoholic beverage pairing		80
7-COURSE-MENU	Selection: Orange or Feta	170
Wine pairing or Non-alcoholic beverage pairing		95
8-COURSE-MENU	ALL IN	190
Wine pairing or Non-alcoholic beverage pairing		105