

VEGAN MENU

CARROT

KOHLRABI / 7 HERBS

Sommeracher Weißburgunder, 2022, Qualitätswein, WZG Sommerach

MUSHROOM ESSENCE

TRUFFLE / PORCINI MUSHROOM / SHIMEJI

Grau.weiß.gut, 2024, Qualitätswein, Weingut Julius Zotz

KING OYSTER MUSHROOM

SWEET POTATO / CORN / PIMENT D'ESPELETTE

Grauburgunder Meddersheim, 2022, Qualitätswein, Weingut Bamberger

DAIKON

SMOKED / KOMBU / UMIBUDO

Doria Luberon, 2023, AOC, Marrenon

YUZU

MINT / CUCUMBER / GINGER

Gin Mule

CELERY

SPINACH / CHIVES / V.SOUR CREAM / POTATO

La Mirade, 2021, Côte du Roussillon Villages AOP

CHOCOLATE

SEA BUCKTHORN / SALTED CARAMEL / VANILLA

Banyuls Grand Cru Baillaury, 2006, AOP, La Cave de l'Abbe Rous

VEGAN CHEESE

FIG / CINNAMON

Grenat, Rivesaltes Rouge Sur Grains, 2016, AOC, Vin de naturel, Domaine Boudau

5-COURSE-MENU without K.Oyster / Selection: Daikon or Celery / Selection: Chocolate or Vegan Cheese	115
Winepairing or Non-alkoholic drinks pairing	59
6-COURSE-MENU without K.Oyster / Selection: Chocolate or Vegan Cheese	145
Winepairing or Non-alkoholic drinks pairing	69
7-COURSE-MENU Selection: Chocolate or Vegan Cheese	170
Winepairing or Non-alkoholic drinks pairing	79
8-COURSE-MENU ALL IN	190
Winepairing or Non-alkoholic drinks pairing	89