

VEGAN MENU

CARROT

KOHLRABI / 7 HERBS

Weißer Burgunder , 2022 , Qualitätswein , Weingut Riffel

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

YURA , 2022 , Jurançon sec , Plaimont Producteurs

YUZU

MINT / CUCUMBER / GINGER

Gin Mule

CELERY

SPINACH / CHIVES / V.SOUR CREAM / POTATO

Chardonnay , 2024 , IGP Côtes des Thau , Beauvignac

CHOCOLATE

SEA BUCKTHORN / SALTED CARAMEL / VANILLA

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

VEGAN CHEESE

FIG / CINNAMON

Fine Tawny Port , DO Port , Quinta do Noval

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