

NEW YEARS EVE MENU 25/26

NORWEGIAN HIMA SALMON TROUT

KOHLRABI / 7 HERBS / CAVIAR

Sommeracher Weißburgunder, 2022, Qualitätswein, WZG Sommerach

MUSHROOM ESSENCE

TRUFFLE / PORCINI MUSHROOM / SHIMEJI

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

OCTOPUS

SQUID / SWEET POTATO / CORN / PIMENT D'ESPELETTE

Grauburgunder Meddersheim , 2022 , Qualitätswein , Weingut Bamberger

COD

KOMBU / RADISH / DASHI / CAVIAR / SEA GRAPES

Doria Luberon , 2023, AOC , Marrenon

YUZU

MINT / CUCUMBER / GINGER

Gin Mule

FRENCH BIO DUCK

SPINACH / CHIVES / 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

7-COURSE-MENU

220

Winepairing or Non-alkoholic drinks pairing

79