

Starters

Steamed and roasted leek mushrooms · hazelnut · parsley
2016 Monsheimer Riesling Weingut Schmitt, Rheinhessen

Flamed sturgeon and grilled quince buttermilk · potato · pork belly
2015 Janus Chardonnay, Domaine de l'Écu, Loire

Intermediate courses

Cauliflower kombucha · verbena · rapeseed
2016 Chardonnay, Schamari-Mühle, Rheingau

Ikejime Saibling onion · elderberry · mustard seed
2010 Grüner Veltliner „Im Weingebirge“, Nikolaihof, Wachau

Free-range Duck – breast and leg pumpkin · marigold · cranberry
2016 Morgon, Jean Foillard, Beaujolais

Main courses

Grilled beets sheep yoghurt · dill blossom · false flax
2017 Lezèr Teroldego, Elisabetta Foradori, Trentino

Beef soup emulsion · horse radish · root vegetables
2015 Spätburgunder Lorcher Kapellenberg, Schamari-Mühle, Johannisberg, Rhg.

Cheese

Goat cheese – young and matured ground ivy · gooseberry · roasted bread
2016 Sylvaner alte Reben, Andreas Durst, Pfalz

Dessert

Roasted barley unripe grape · grilled pear · buckwheat
2003 Oestricher Lenchen Riesling fruchtig, Peter Querbach, Rheingau

Jerusalem artichoke ice cream lettuce · sour whey · sunflower seeds
2005 Riesling Auslese Berg Schlossberg, Schloss Schönborn, Rheingau

4/5/6 courses 90/100/110 €

Pairing wines per course 10 €