

## WINE PAIRINGS

### Roots & Terroir 65 €

- 2022 **7 riadkov** Dark Ages, Malokarpatská – Slovakia  
2020 **Víno Vdovjak** Lipovina, Tokajská - Slovakia  
2020 **Dominique Derain** Bourgogne Blanc Landré, Burgundy - France  
2017 **Domaine du Pelican** Arbois Poulsard, Jura – France  
2019 **Arianna Occhipinti** “Siccagno” Nero d`Avola, Sicily - Italy  
2019 **Gerardo Cesari** Recioto della Valpolicella, Veneto - Italy

### Grapes & Appellation 85 €

- 2016 **Nikolaihof** Riesling Federspiel Late Release, Wachau – Austria  
2021 **Raúl Pérez** La Vizcaína La Del Vivo, Castilla y León - Spain  
2020 **Domaine de Villaine** Bouzeron Aligoté, Burgundy - France  
2019 **Rudolf Fürst** Klingenberg Spätburgunder, Franken - Germany  
2020 **Elio Altare** Dolcetto d'Alba, Piedmont - Italy  
**Niepoort** 20 Years Old Tawny Port, Port - Portugal

### JUICE PAIRING 55 €

- Green peas, fermented lemon, mint  
Pear, hazelnut, rosemary  
Cucumber, grape, yellow beet  
Carrot, basil, sea buckthorn  
Apple, parsley, ginger  
Fermented earl grey, coffee

## MENU

Potato, leek, parsley 1,7

Venison, bell pepper, cumin 1

Asparagus, cucumber, flax seeds 1

Trout, dill, apple 4,3

Sourdough bread, butter 1,7

Asparagus, green peas, elderflower, almonds 1,7,8

\* Extra course on request \*

Caviar, sour cream, sunflower seeds 4,7 35€

Lion´s mane, wallnuts, sorrel 3,7,8,10

Rainbow trout, fennel, cream 4,7,9

Granadír 1,7

Lamb, spinach, ramson 3,7

Cherry ”Lothar”

Chocolate, coffee, sea buckthorn 3,7,8

Petit fours 1,3,7,8

Tasting Menu 105 €

\* Extras \*

Foie Gras 20€/por

Cheese selection 5€/pc