

WINE PAIRINGS

Roots & Terroir - 65 €

- 2021 **Cota 45 Bodegas La Riva** El Reventon, Andalusia - Spain
2021 **Pivnica Brhlovce** Grüner Veltliner Nóbl Sediment, Nitrianska - Slovakia
2020 **Sepp Muster** Graf Sauvignon Blanc, Steiermark - Austria
2020 **Zlatý Roh** Blanc, Malokarpatská - Slovakia
2017 **François Saint-Lô** Bois Guyon, Loire - France
2021 **Fontanafredda** Moscato D'Asti, Piedmont - Italy

Grapes & Appellation - 85 €

- 2021 **Battenfeld-Spanier** Mölsheim Riesling , Rheinhessen - Germany
2019 **Domaine Ciringa** Sauvignon Blanc Fosilni Breg, Stajerska Slovenija – Slovenia
2019 **Jean-Claude Bessin-Tremblay** Chablis, Burgundy - France
2018 **Pichler-Krutzler** Grüner Veltliner Ried Loibenberg, Wachau - Austria
2016 **Château Phélan Ségur**, Bordeaux - France
2021 **Johanneshof Reinisch** Roter Eiswein, Thermenregion - Austria

JUICE PAIRING - 45 €

Pear, thyme, lime
Apple, elderberry, rosemary
Pineapple, cilantro, wasabi
Apricot, black tea, sage
Fermented strawberry, mint

MENU

Rhubarb, eel, radish ^{3,4,12}

Pork belly, blueberry BBQ, horseradish, celery ^{9,12}

Kohlrabi, parsley, mustard ^{1,7,10}

Trout, leek, apple ^{4,3}

Sourdough bread, butter ^{1,7}

Asparagus, strawberry, tarragon, cream ^{1,7}

Oyster mushroom, tarhoňa, rosemary ^{1,7}

Kohlrabi, celery, buckwheat ^{3,7,9}

Sturgeon, kale, cabbage, butter ^{1,3,4,7}

Lamb, turnip, radish ⁷

Carrot-pumpkin granita, brown butter ^{7,9}

Rhubarb, mint, strawberry, buckwheat ^{1,3,7,8}

Tasting Menu 90 €