

WINE PAIRINGS

Roots & Terroir 65 €

- 2021 **Domaine Derain** Aligoté, Burgundy - France
- 2020 **Wasenhaus** Weissburgunder, Baden - Germany
- 2021 **Bott Frigyes** Furmint Faricka, Južnoslovenská - Slovakia
- 2020 **Strekov 1075** Frankovka, Južnoslovenská - Slovakia
- 2018 **Podere Il Carnasciale Ottantadue**, Tuscany - Italy
- 2021 **Fontanafredda** Moscato D'Asti, Piedmont - Italy

Grapes & Appellation 85 €

- 2021 **Lagar de Cervera** Albariño, Ríax Baixas - Spain
- 2018 **Uwe Schiefer** Weisser Schiefer S, Burgenland - Austria
- 2021 **Bodega Chacra** Mainqué Chardonnay, Patagonia - Argentina
- 2020 **Jules Desjournays** Beaujolais, Burgundy - France
- 2019 **Tolaini** Al Passo, Tuscany - Italy
- 2022 **Johanneshof Reinisch** Roter Eiswein, Thermenregion - Austria

JUICE PAIRING 50 €

- Cucumber, verbena, apple
- Grape, potato, parsley
- Bell pepper, dandelion, saffron
- Fermented apricot, Kampot pepper
- Fermented blueberry, vanilla

MENU

Asparagus, tarragon

Pork belly, blueberry BBQ, horseradish, celery 9,12

Kohlrabi, parsley, mustard 1,7,10

Trout, leek, apple 4,3

Sourdough bread, butter 1,7

Courgette, cucumber, apricot, hazelnuts 1,7,8

Potato, asparagus, parsley, cucumber 7

Sturgeon, tomato, dill, confit garlic 4,7

Cauliflower, sausage, heritage beet root, fennel 7

Beef topside, apple, dill 7

Lothar cherries

Blueberry, horseradish, white chocolate 3,7,8

Petit fours

Tasting Menu 105 €