

## WINE PAIRINGS

### Roots & Terroir 70 €

- 2022 **Piquentum** Malvazija, Istria - Croatia
- 2020 **Zlatý roh** Veltlínske zelené Goldeck, Malokarpatská - Slovakia
- 2019 **Papillon Riesling**, Stredoslovenská oblasť - Slovakia
- 2020 **Domaine du Pélican** Arbois Béranger Trousseau, Jura - France
- 2021 **Barbacàn** Valtellina Superiore Sol, Lombardy - Italy
- 2021 **Amós Bañeres** Diables, Penedès - Spain

### Grapes & Appellation 90 €

- 2023 **Clemens Busch** Riesling vom roten Schiefer, Mosel - Germany
- 2022 **Clau de Nell** Chenin Blanc, Loire - France
- 2019 **Weingut Wieninger** Chardonnay Select, Vienna - Austria
- 2022 **Bodega Chacra** Pinot Noir Sin Azufre, Patagonia - Argentina
- 2018 **Miro Fondrk** EL&FI IV. Private Reserve, Južnoslovenská – Slovakia
- Blandy's** Bual 10 Year Old, Madeira - Portugal

## JUICE PAIRING 65 €

- Pear, linden, sumac
- Apple, juniper
- Sweet corn, jalapeño, dill
- Fennel, grapefruit, hops
- Cranberry, calendula, rosemary
- Fermented black tea, elderflower, tarragon

## MENU

Langos, smoked trout, matured cheese <sup>1,3,4,7</sup>

Oyster mushroom, merengue, blueberries <sup>3</sup>

Pork tail, bbq tomato, chili

Daikon, chamomile, mustard seeds <sup>10</sup>

Sourdough bread, butter <sup>1,7,8</sup>

Muskat pumpkin, quince, walnut <sup>8</sup>

Fermented potato, dried beef, sheeps whey <sup>7,10</sup>

Trout, asparagus, kohlrabi <sup>4,7,9</sup>

Sweetbread, celery, wild garlic <sup>1,3,9</sup>

Venison, blueberry, leek <sup>1</sup>

Cherry "Lothar"

Pecan, salted caramel, cream <sup>3,7,8,12</sup>

Petit fours <sup>3,6,7,8</sup>

Tasting Menu 130 €