

WINE PAIRINGS

Roots & Terroir 65 €

- 2020 **Uwe Schiefer** Welschriesling Weißer Schiefer, Burgenland - Austria
2018 **Milan Nestarec** I am not a big wine, Moravia – Czech Republic
2022 **Domaine des Marnes Blanches** Savagnin En Quatre Vis, Jura - France
2021 **Séléné** Beaujolais Cuvée du Printemps, Burgundy – France
2021 **Bott Frigyes** Frankovka modrá Faricka, Južnoslovenská - Slovakia
2021 **Vinárstvo u Koňa** Hrozienkač, Tokaj - Slovakia

Grapes & Appellation 85 €

- 2022 **Lagar de Cervera** Albariño, Rías Baixas - Spain
2021 **Gurdau** Veltliner Vinohrádky, Moravia – Czech Republic
2018 **Tement** Sauvignon Blanc Ried Grassnitzberg, Südsteiermark - Austria
2020 **Domaine Guiberteau** Saumur Rouge, Loire - France
2019 **Accornero** Barbera del Monferrato Giulín, Piedmont - Italy
2020 **Schloss Johannisberg** Riesling Grünlack Spätlese, Rheingau - Germany

JUICE PAIRING 60 €

White asparagus, cantaloupe, pumpkin seeds

Peach, grape, dill

Artichoke, fermented lemon, mint

Apple, hops, barley

Beetroot, rosemary, red wine vinegar

Fermented black tea, verbena

MENU

Plum, poppy seeds, capsicum 1

Rhubarb, mint

Duck liver, sea buckthorn, buckwheat 7,9

Trout, dill, apple 4,3

Sourdough bread, butter 1,7,8

Trout, rhubarb granita, basil 4

* Extra course on request *

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

Tomato, cream, breadcrumbs 1,7,9

Catfish, leek, asparagus, spruce shoots 4,7

Grilled pork belly, fermented tomatoes, dill

Beef sirloin, blueberry, oyster mushroom 9

Cherry "Lothar"

Apricot, carrot, pumpkin seeds 1,3,7,8

Petit fours 1,3,7,8

Tasting Menu 130 €

* Extras *

Foie Gras 20€/por

Cheese selection 5€/pc