

WINE PAIRINGS

Roots & Terroir 70 €

- 2022 **Corentin Houillon** Veronnet Rouge, Savoie - France
2021 **Heinrich** Chardonnay Leithaberg, Burgenland – Austria
2019 **Papillon Riesling**, Stredoslovenská oblasť - Slovakia
2023 **Bodegas Cota 45 UBE** Paganilla, Andalucía - Spain
2022 **Zlatý roh** Merlot Cabernet, Malokarpatská - Slovakia
2019 **Az. Agr. Giovanni Dri Il Roncat** Ramandolo, Friuli-Venezia Giulia - Italy

Grapes & Appellation 90 €

- 2022 **Jaroslav Springer** Pinot Noir Roučí, Moravia – Czech Republic
2021 **Kollwenz** Chardonnay Leithakalk, Burgenland – Austria
2020 **Hervé Souhaut** 'L'Etrati' Saint Joseph Blanc, Rhône - France
2021 **Grattamacco** Vermentino, Tuscany - Italy
2016 **Torre de Oña 'Finca Martelo'** Rioja Reserva, Rioja – Spain
2020 **Fritz Haag** Brauneberger Juffer Riesling Spätlese, Mosel - Germany

JUICE PAIRING 65 €

- Cherry, poppy, basil
Apple, juniper
Pumpkin, fermented lemon, sage
Pear, wheat, hops
Cranberry, calendula, rosemary
Fermented black tea, chamomile

MENU

Plum, amaranth, pointed pepper 1

Carrot, sea buckthorn, mature cheese 7

Duck liver, sea buckthorn, buckwheat 7,9

Trout, dill, apple 4,3

Sourdough bread, butter 1,7,8

Beetroot, chamomile, cranberry 7

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

Fermented potato, dried beef, sheeps whey 7,10

Pike perch, elderflower, jerusalem artichoke 4,7,9

Veal, Jerusalem artichoke, black garlic 7

Venison, blueberry, leek 1

Foie Gras 25€

Cherry "Lothar"

Quince, condensed milk, walnuts 1,3,8

Petit fours 1,3,7,8

Tasting Menu 130 €

Cheese selection 5€/pc