

TASTING MENU

Aperitif

Blanc de Blancs (100% Chardonnay) Sparkling Wine – white, dry (100ml)

Menu

- 1 30g Homemade duck pâté with pickled grapes and rosemary, grape must gel, onion-hazelnut crumble, fig chutney, and fresh bread /1, 7, 8/
Wine pairing: Riesling D.S.C. – white, dry (50ml)
- 2 0.125l Carrot velouté with sous-vide leek, marinated carrot slices, crème fraîche espuma, leek oil, and a puff pastry stick /1, 7/
- 3 75g Confit Arctic char fillet in thyme oil with butter on baby spinach, baby potatoes, roasted yellow pepper and mango sauce, trout caviar, and herb oil /4, 7/
Wine pairing: Pinot Gris D.S.C. – white, dry (50ml)
- 4 90g Venison loin steak with rosemary-spruce butter, green peppercorn sauce, potato gratin, and caramelized cauliflower purée /1, 7/
Wine pairing: Merlot D.S.C. – red, dry (50ml)
- 5 60g Honey and red wine poached pear with honey crumble, egg meringue with chopped caramelized nuts, and pear sorbet with tonka bean /1, 3, 8/
Wine pairing: Zeta D.S.C. – white, sweet (50ml)
- 6 75g Selection of aged cheeses with fig chutney, pickled grapes with rosemary, and puff pastry sticks /1, 7/
Wine pairing: Pinot Noir Rosé Sparkling Wine – rosé, dry (100ml)

Price per person (food only): €69.00

Price per person (including wine pairing): €89.00