

WINE

2022 Chardonnay „Holznagel“
Tobias Nagel, Franconia

2021 Côtes du Rhône Village “ Cuvée Guillaume de Roville”
Domaine de la Florane, BIO Rhône

2019 Sauvignon Riserva “SACALIS”
Ansitz Waldgries, South Tyrol

2011 Bourgueil "Grands Monts"
Domaine Pithon-Paille, Val de Loire

2021 San Roman “Garnacha”
Bodegas Maurodos BIO, Toro

2021 Catarratto “AV01”
Tenute Rallo -BIO-, Sicily

2022 Beerenauslese vom Rosenmuskateller
Weingut Störrlein & Krenig, Franconia

2017 Banyuls “Pierre Rapidel”
Domaine de la Rectorie, Roussillon

Wine Pairing 5 Course 120€

Wine Pairing 6 Course 140€

Wine Pairing 7 Course 160€

Wine Pairing 8 Course 180€

MENU

Chiemsee Pikeperch
Imperial Caviar / Buttermilk / Linseed

Breton Mussel Stew
Fennel / Bean Seed / Szechuan Pepper

Black Cod
Almond / Tomato / Saffron

Quail from the Bresse
Tahini / Ginger / Maitake

Veal and Foie Gras
Chicory / Kara Kara Orange / Jerusalem Artichoke

Alpine Mountain Cheese
Mustard fruits / Lettuce / Radish

Golden Pear
Cardamom / Rose / Opalys

Guanaja
Fior di latte / Rooibos / Piedmont Hazelnut

5 Course 210€ / 6 Course 230€ / 7 Course 250€ / 8 Course 270€

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ZIMMER

All prices incl. taxes
Subject to change