

CORRESPONDING  
NON-ALCOHOLIC  
DRINKS



# Seestern

## MENÜ

CORRESPONDING  
WINES



### PREVIEW

### OPENING

**CRYSTAL PRAWN**  
with veal heart and melon

34

**ARTICHOKE**  
with leek and sweet chili

24

**ORA KING SALMON**  
with purslane and rhubarb

38

**POULET DE BRESSE**  
with morels and polenta

40

**LIMOUSIN LAMB**  
with black garlic and couscous

42

**TETE DE MOINE CHEESE**  
with wild herbs and tomato seed

15

**CELERY**  
with soy and yuzu

17

**STRAWBERRY**  
with goats curd and wheatgrass

19

### COFFEE AND CAKE

**4 COURSES**  
(artichoke, salmon, poulet de bresse, strawberry)

80

**6 COURSES**  
(prawn, artichoke, salmon, lamb, celery, strawberry)

129

**8 COURSES**

159

**WEISSER BURGUNDER**  
Weingut Schmidt, Württemberg

**GRÜNER VELTLINER „ALTE REBEN“**  
Weingut Markowitsch, Cartunum

**POUILLY-FUISSÉ „CLOS VARAMBON“**  
Château des Rontets, Burgund

**BARBERA D'ALBA „MERVISANO“**  
ORLANDO ABRIGO, Piemont

**RIESLING SPÄTLESE**  
Weingut DIEFENHARDT, Rheingau

3 GLÄSER 24

4 GLÄSER 36

3 GLÄSER 27

4 GLÄSER 34

5 GLÄSER 49