

CORRESPONDING
NON-ALCOHOLIC DRINKS



Seestern

MENÜ

CORRESPONDING WINES



PREVIEW

OPENING

WONDERLEAF

Rheinland Distillers,
Bonn

GINGEROL

Rosebottel

Roter Traubensaft

Weingut Ott

O-HONEY

Rosebottel

Tomaten-Minze-Essenz

ARCTIC CHAR

with quinoa and frankfurter herbs

JAPANESE BROCCOLI

With sweet potato and black sesame

BLACK COD

with bouillabaisse-vegetables and sepia-caviar

SHOAT HEAD

with apricot and coriander

WAGU BBQ

with chilli and fried onions

GOAT CREMA CHEESE

with honey and thyme

LETTUCE

with raspberry and jalapeno

TAMARILLO

with basil and edelweiss

COFFEE AND CAKE

3 GLASSES 27

4 GLASSES 34

5 GLASSES 49

4 COURSES 85

(arctic char | Japanese broccoli | black cod | tamarillo)

6 COURSES 132

(arctic char | Japanese broccoli | black cod | wagu beef | lettuce | tamarillo)

8 COURSES 159

28

22

38

32

49

15

17

19

SAUVIGNON BLANC „FABEL BARBOU“

Domaine des Corbillières, Loire

CHARDONNAY FRIULI

Gianfranco Gallo, Friaul

OPALE, IPA

homemade beer

SYRAH

Weingut Waßmer, Baden

MOSCATO D'ASTI

Weingut G. D. Vajra, Piemont

CREMANT CHENIN-BLANC

Vigneau-Chevreau, Loire

3 GLASSES 27

4 GLASSES 34

6 GLASSES incl. beer 53