

CORRESPONDING NON
ALCOHOLIC DRINKS



Seestern

MENU- VEGETARIAN

CORRESPONDING WINES



PREVIEW

OPENING

GROVE 42 „CITRUS“
Seedlip, London

GUILTY GIN „83 73 4“
Lantenhammer, Hausham

HEY DUDE „BASILIKUM“
Moloko Beverage, Göppingen

„ITS NOT ORANGE BITTER“
Undone Drinks, Hamburg

„TERERE GRANADA“
Puerto Mate, Columbus Drinks
Hamburg

LETTUCE
with raspberry and hawkbit

ASPARAGUS FROM LONETAL
with tonburi and watercress

RAVIOLI
with chanterelle and wild garlic flower

LA RATTE POTATO
with green asparagus and egg yolk

JERUSALEM ARTICHOKE
with eggplant and bellpepper

GOAT CHEESE
with wheatgrass and yarrows

STRAWBERRY
with woodruff and spruce sprouts

CURED CHEESE SOUFFLE
with rhubarb and sorrel

SWEETS

4 COURSES
(lettuce | asparagus | ravioli | strawberry)

6 COURSES
(lettuce | asparagus | ravioli | artichoke | cheese | souffle)

8 COURSES

22

20

24

25

30

18

16

18

85

105

125

WEISSER BURGUNDER
Weingut Dr. Heger, Ihringen Kaiserstuhl

GRÜNER VELTLINER „ALTE REBEN“
Weingut Markowitsch, Carnuntum

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

BARBERA D'ALBA
Weingut Orlando Abrigo, Piemont

MUSCAT DE BEAUMES
Domaine de Durban, Rhone

3 GLASSES 36

4 GLASSES 44

5 GLASSES 52

3 GLASSES 25

4 GLASSES 32

5 GLASSES 39