

CORRESPONDING NON
ALCOHOLIC DRINKS



Seestern

MENU- VEGETARIAN

CORRESPONDING WINES



PREVIEW

OPENING

pear-cucumber-buttermilk

“Die HELGA”

Algea superfood Mettersburg

carrot juice

with cardamom seeds

clear tomato juice

with basil

“Herber Hibiskus”

Apothecary Dr. Jaglas

LETTUCE

with honey and lamb’s lettuce flowers

ESSENCE OF CHANTERELLES

with cauliflower and lovage

SALSIFY SROUTS

with garden cucumbers and salty lemon

SORREL TUBER

with carrot and tarragon

“SEESTERN” Gin

with cranberry-sorbet and green juniper

BURDOCK ROOT

with eggplant and bell pepper

“POLTINGER” GOAT’S CREAM CHEESE

with weathgrass and sorrel

ORIGINAL BEANS “PIURA PORCELLANA 75%”

with raspberry and spruce shoots

SOUFFLE FROM “WIENER TOPFEN”

with rhubarb and woodruff

SWEETS

3 GLASSES

32

4 GLASSES

39

5 GLASSES

45

4 COURSES

(lettuce | chanterelle | sorrel | chocolate)

6 COURSES

(lettuce | chanterelle | salsify | burdock root | cheese | chocolate)

8 COURSES

22

20

24

28

12

32

18

18

24

85

135

159

RETZSTADTER SILVANER

Weingut Rudolf May, Franken

MUSCADET SUR LIE

“MONOPOLE CLOS DES ALLÉÉS”

Domaine Pierre Luneau-Papin, Loire

PINOT BIANCO “VORBERG”

Weinkellerei Terlan, Südtirol

GIGONDAS AC

Château d'Ampuis Etienne Guigal,
Ampuis

LATE BOTTLES VINTAGE PORT

Quinta do Noval, Portugal

TAMAIOASA ROMANEASCA - DULCE-

Weingut Prince Stirbey, Dragasani
Rumänien

3 GLASSES

36

4 GLASSES

44

5 GLASSES

52

For more fine wines, ask for our winelist