

CORRESPONDING NON  
ALCOHOLIC DRINKS



# Seestern

MENU

CORRESPONDING WINES



PREVIEW

OPENING

**BRETON MACKEREL**  
with fennel and dill

**CAULIFLOWER**  
with egg yolk and perigord truffle

**LAKE CONSTANCE PERCH**  
with lentils and Andean potatoes

**BRESSE QUAIL**  
In ravioli with black chanterelle

**ROSE HIP SORBET**  
with glockenapfel and Inspiration 4.2

**EIFEL DEER**  
with beetroot and dalgona coffee

**VACHERIN**  
with baby potatoes and leek

**BLACK ELDERBERRY FROM REID**  
with anise and white chocolate

**SOUFFLÉE**  
with poppy and Albecker plum

SWEETS

**4 COURSES**  
Mackerel | Cauliflower | Quail | Elderberry

**6 COURSES** with sorbet  
Mackerel | Cauliflower | Perch | Deer | Vacherin | Elderberry

**8 COURSES** with sherbet  
Experience the entire menu

24

20

32

36

12

42

18

18

24

95

149

169

**SAULHEIMER WEISSBURGUNDER**  
"KALKSTEIN" QbA  
Weingut Thörle, Saulheim

**GRÜNER VELTLINER SMARAGD**  
"TERRASSEN SPITZER GRABEN"  
Weingut Högl, Wachau

**CHARDONNAY RESERVE, QbA**  
Weingut Gebrüder Nittnaus, Burgenland

**ROTWEINCUVÉE "DAS KLEINE KREUZ"**  
Weingut Rings, Pfalz

**ZIBIBO PASSITO "PASSOPASSO"**  
Terre Siciliane IGT, Weingut Musita, Sizilien

**MOMENTO BLUE & TONIC**  
Italy

**ANANASRENETTE GRAND CRU**  
(slightly fizzy) Kohl, South Tyrol

**MUSHROOM TEA**

**PEPPERED JUICE FROM BEETROOTS**  
with celery

**NORDWIND**

**3 GLASSES** 35

**4 GLASSES** 42

**5 GLASSES** 50

**3 GLASSES** 38

**4 GLASSES** 46

**5 GLASSES** 54

For more fine wines, ask for our winelist