

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