

CHART MENU

FRIDAY AUGUST 26TH

**SCALLOPS – CELERIAC – PARSNIP – YUCCA MILK –
ANGOSTURA BITTER – BONITO OIL**
CREATED BY: RESTAURANT TALLER

*WEINGUT PETER JAKOB KÜHN
OESTRICHER LENCHEN RIESLING KABINETT 2015
GROSSE LAGE · RHEINGAU · BIODYNAMISCH*

**DANISH ORGANIC LAMB FROM SPIS MIN GRIS
LEEK – GREAVES – BLACKBERRIES – GRAVY – POTATO
COMPOTE W. PICKLED ARTICHOKE & GRILLED ONIONS**
CREATED BY: RESTAURANT UFORMEL

*CASA LOS FRAILES
MONASTRELL VIÑAS VIEJAS «1771»
TERRES DELS ALFORINS · BIOLOGICO*

**RHUBARB TART - WARM WHITE CHOCOLATE - HONEY
ROASTED PUMPKIN SEEDS**
CREATED BY: MEYERS

*DOMAINE VALENTIN ZUSSLIN
GEWURZTRAMINER BOLLENBERG 'LA CHAPELLE' 2002
BIODYNAMIQUE · WWF*

CHAMPAGNE BAR
BY L'ESPRIT DU VIN | FLEURY | DE SOUSA | MARGUET

C H A R T



L'ESPRIT DU VIN
spis min gris