



Welcome to Dae Mon Restaurant - our favorite place to expand and transcend culinary boundaries.

Our "Open Minded Cuisine" is an interplay of diverse culinary traditions that fuse with each other in innovative ways. Our goal is to surprise our guests' palates and delight them with unexpected flavor combinations.

The heart project of Stefan Reinhardt is managed with great passion by the two chefs Samuel Haas and Phillip Steixner. They are supported by the young, creative team from seven nations.

We invite you on our taste journey and look forward to exceeding your expectations!

This is what the Guide Michelin 2023 says about us:

An interesting address is this chic and quite stylish restaurant. They call its cuisine style "open minded cuisine": modern dishes that combine techniques and flavors of Japanese and Korean cuisine in a variety of ways - for example, street food influences can be found. The menu is also available in a creative vegetarian version. Tip: As an alternative to wine, they offer a beautifully matched cold Asian tea accompaniment - a real treat for those who like it non-alcoholic!

The Open Menu

open minded cuisine

LOBSTER WAFFLE
Summer Pickles | Mushroom Cracker

SEA BREAM
ginger | cucumber | kombu

Riesling Winkeler Dachsberg | 2020 | Aurelia Hamm | Rheingau
Gaoshan Zheng Shan Xiao Zhong | 2023 | black tea | China

CHANTERELLE
Celeriac | Lime | Thai Basil

Riesling Gottsacker | 2020 | Seckinger | Pfalz
Bai Baoshi | 2023 | green tea | China

OKTOPUS
butter beans | tomato | takoyaki

Riesling Steinterrassen | 2020 | Gut Hermannsberg | Nahe
Milan Xiang Superior | 2023 | Oolong tea | China

KING TRUMPET MUSHROOM
french toast | yuzu miso

Sauvignon Blanc Fumé | 2022 | Georg Moosbacher | Palatinate
Indian Peony | 2018 | white tea | India

PAPAYA
thai chili | white kimchi | elderflower

Petit-Chablis Hautérivien | 2022 | Domaine Pommier | Chablis
Zi Sun Xiao Hong Gan | 2019 | black tea | China

BOUZZAR
courgette | nasturtium | curd

Sankt Laurent | 2023 | Schödl Family | Weinviertel
Sparkling Tea "Lysegrøn" Sencha | 2024 | Copenhagen

SYBZAN PAVLOVA
rhubarb | shiso

Riesling Kabinett | 2020 | Tim Röttgerding | Moselle
Bio Rougui | 2022 | Oolong tea | China

SHAVED MATCHA ICE
strawberries | koji milk

Rosé brut | 2020 | Christian Krack | Palatinate
Huoshan Huang Cha | 2023 | yellow tea | China

Menu 138
without Papaya 126€ / without papaya & without Matcha Ice 118
wine pairing 78 / 68 / 58
tea pairing 62 / 54 / 48
cold brew and served cold in a glass

The Mon Menu

open minded cuisine

vegetarian

Kimchi waffle

Summer Pickles | Mushroom Cracker

Cracker

buckwheat | ponzu

Grüner Veltliner Wachauwerk | 2022 | Grabenwerkstatt | Wachau
Sencha | 2021 | green tea | Japan

Chantrelle

Celeriac | Lime | Thai Basil

Riesling Gottsacker | 2020 | Seckinger | Palatinate
Bai Baoshi | 2023 | green tea | China

Maitake Tempura

passion fruit | pecorino | egg yolk

Le Garbier Blanc | 2023 | Chateau Frédignac | Bordeaux
Proxy Smoked Oolong Kombucha | 2024 | Berlin

King Truffle Mushroom

french toast | yuzu miso

Sauvignon Blanc Fumé | 2022 | Georg Moosbacher | Palatinate
Indian Peony | 2018 | white tea | India

Papaya

thai chili | white kimchi | elderflower

Petit-Chablis Hautérivien | 2022 | Domaine Pommier | Chablis
Zi Sun Xiao Hong Gan | 2019 | black tea | China

Kohlrabi

parsley | apple | horseradish

Balztanz Blanc | 2021 | Von der Vogelwaide | Wachau
Sparkling Tea "Blå" Jasmin | 2024 | Copenhagen

Soy Bean Pavlova

rhubarb | shiso

Riesling Kabinett | 2020 | Tim Röttgerding | Moselle
Bio Rougui | 2022 | Oolong tea | China

Shaved Matcha Ice

strawberries | Koji milk

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