



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 beauti-  
fully 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

CHAWANMUSHI  
leek | edamame | clam

Altesse „Les Chemins“ | 2022 | Domaine de Lucey | Savoyen  
Qing Xiang Tieguanyin | 2022 | Oolong Tee | China

CORN  
pointed cabbage | chimichurri

Pinot Noir Rosé | 2023 | Julian Scheid | Mosel  
Smoked Zheng Shan Xiao Zhong | 2023 | black tea | China

PAPAYA  
thai chili | white Kimchi | elderflower

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

BEEF  
courgette | nasturtium | curd

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

SYBERRON PAVLOVA  
rhubarb | shiso

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

SHAVED MATCHA ICE  
strawberries | koji milk

Rosé brut | 2021 | Christian Krack | Palatinat  
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 Moon 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

Chantenelle

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

Crab

pointed cabbage | chimichurri

Pinot Noir Rosé | 2023 | Julian Scheid | Mosele  
Smoked Zheng Shan Xiao Zhong | 2023 | black tea | China

Papaya

thai chili | white kimchi | elderflower

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

Khirabi

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 | Mosele  
Bio Rougui | 2022 | Oolong tea | China

Shaved Matcha Ice

strawberries | Koji milk

Rosé brut | 2021 | Christian Krack | Palatinate  
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without Papaya 126€ / without papaya & without Matcha Ice 118

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