



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!*

# Open Minded Menu

open minded cuisine

Kys oyster | Pickles | Shis Tempura

mandarine | candied almond | fennel

Sauvignon Blanc Fume | 2023 | Jülg | Palatinate  
Lu Shan Yun Wu | 2024 | green tea | China

celeriaceae | lime | thai basil

Riesling Herrgottsacker | 2021 | Seckinger | Palatinate  
Bai Baoshi | 2023 | green tea | China

leek | edamame | clam

Altesse 'Les Chemins' | 2022 | Domaine de Lucey | Savoy  
Qing Xiang Tieguanyin | 2022 | Oolong tea | China

chimichurri | pointed cabbage

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

beetroot | oxalis

Beerenauslese | 2020 | Axel Neiß | Palatinate  
Shou Mei | 2000 | white tea | China

rice | plum | pak choi

Einzelstück | 2020 | Markus Schneider | Palatinate  
Ba Xian | 2021 | Oolong Tea | China

nutmeg | kaki

Sparkling Sake | Junmai Ginjo | Fukushima  
Proxy B | 2024 | Kombucha | Berlin

cherry | ginger

Rosé brut | n. V. | Didier Herbert | Champagne  
Black Rose | 2024 | black tea | China

Menu 138

without Wasabi 128€

without Wasabi & without Sweet Potato 120

wine pairing 92 / 78 / 64 / single per glass 14

tea pairing 68 / 60 / 52 / single per glass 9

cold brew and served cold in a glass

# Open Minded Menu

open minded cuisine

vegetarian

vegan oyster | Pickles | Shiso Tempura

buckwheat | ponzu

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

celeriac | lime | thai basil

Riesling Herrgottsacker | 2021 | Seckinger | Palatinate  
Bai Baoshi | 2023 | green tea | China

blue cheese | cumin | lemon

Riesling Thanisch Kabinett fine tart | 2020  
Wwe. Dr. H. Thanisch | Mosele  
Melon Szechuan Pet Nat | 2024 | Kombucha | Berlin

chimichurri | pointed cabbage

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

beetroot | oxalis

Beerenauslese | 2020 | Axel Neiß | Palatinate  
Shou Mei | 2000 | white tea | China

parsley | apple | horseradish

Balztanz Blanc | 2021 | Von der Vogelwaide | Wachau  
Blå Jasmin Tee | 2024 | Sparkling Tea | Kopenhagen

nutmeg | kaki

Sparkling Sake | Junmai Ginjo | Fukoshima  
Proxy B | 2024 | Kombucha | Berlin

cherry | ginger

Rosé brut | n. V. | Didier Herbert | Champagne  
Black Rose | 2024 | black tea | China

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