



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 six nations.

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

This is what the Guide Michelin 2024 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!

Open Minded Cuisine

Kys Oyster | Pickels | Macaron

—
Bunite

mandarine | candied almond | fennel

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

—
Water Spinach
egg yolk | parsnip

Nuomi Xiang Hong Cha | 2024 | black tea | China
Dorfkultur weiß | 2022 | Rosi Schuster | Burgenland

—
Ishik | Iikon
sea urchin | leek

Zi Sun Xiao Hong Gan | 2019 | black tea | China
Scheurebe Alte Reben | 2022 | Heiligenblut | Rheinhessen

—
Zaru Soba
crab | yuzu koji cha

Banzhang | 2021 | Shu Pu'er | China
Merler Riesling | 2020 | Scheid | Moselle
or
Turtle Black | Ikekame | Junmai

—
Cnsm
radish | tteok | chili

geräucherter Zheng Shan Xiao Zhong | 2024
black tea | China
Tautropfen | Urakasumi | Junmai

—
Vel | Cherk
bisque | carrot | tartare

Traditioneller Tieguanyin | 2023 | Oolong | China
Grés Rose | 2020 | Am Schlipf | Baden
or
Rhododendron | Amabuki | Junmai Daiginjo

—
Sticky Rice
vanilla | plum | poppy seeds

Proxy A | 2025 | Kombucha | Berlin
Zuckerbrot & Marille | von der Vogelwaide | Wachau

—
Rhubarb
miso | shiso

Lysegørn | 2025 | Sparkling Tea | Copenhagen
Chardonnay brut nature | 2018 | Knewitz | Rheinhessen

Menu 138 | one dessert only 128

tea pairing 68 / 60 / single per glass 9
cold brew and served cold in a glass

wine pairing 92 / 78 / single per glass 14

Open Minded Menu

open minded cuisine

vegetarian

vegano Oyster | Pickels | Macaron

Carrot

buckwheat | ponzu

Sencha | 2021 | green tea | Japan

Grüner Veltliner Grabenwerk | 2023 | Grabenwerkstatt | Wachau

Water Spinach

egg yolk | parsnip

Nuomi Xiang Hong Cha | 2024 | black tea | China

Dorfkultur weiß | 2022 | Rosi Schuster | Burgenland

Butternut Squash

blue cheese | cumin | lemon

Melone Szechuan Pet Nat | 2025 | Kombucha | Berlin

Riesling Thanisch Kabinett feinherb | 2020

Wwe.Dr.H.Thanisch | Mosele

Zaru Soba

kombu | yuzu koji cha

Banzhang | 2021 | Shu Pu'er | China

Merler Riesling | 2020 | Scheid | Mosele

or

Turtle Black | Ikekame | Junmai

Corn Miso

radish | tteok | chili

geräucherter Zheng Shan Xiao Zhong | 2024

black tea | China

Tautropfen | Urakasumi | Junmai

Khirabi

parsley | apple | horseradish

Blå | 2025 | Sparkling Tea | Copenhagen

Balztanz Blanc | 2022 | Von der Vogelwaide | Wachau

Sticky Rice

vanilla | plum | poppy seeds

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