



The Dae Mon Menu

We're delighted to have you join us on this culinary journey.

You can choose between vegetarian dishes, fish and seafood, or meat.

We've created two curated menus for you – a starting point for your experience.

Feel free to swap or combine courses to create a personalized menu tailored to your taste.

Our menu changes four times a year, guided by the seasons.

This current edition is more deeply inspired by Japanese cuisine.

The dishes are more purist than before – yet full of depth, subtlety, and clarity. At the heart of our philosophy are precision, refinement, and innovation.

Chefs Samuel Haas and Phillip Steixner blend the familiar with the unexpected, crafting a thoughtful fusion of comforting classics and surprising Japanese flavours.

Expect an open-minded cuisine – with dishes like veal cheek with bisque or Germknödel reimagined as sticky rice – familiar, yet entirely new.

Open Minded Menu
Open minded cuisine

Kys Oyster | Pickels | Macaron

—
Bonié

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

sea urchin | leek

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

—
Zaru Somen

crab | yuzu koji cha

Banzhang | 2021 | Shu Pu'er | China
Merler Riesling | 2020 | Scheid | Moselle

or
Turtle Black | Ikekame | Junmai

—
Cnsmē

radish | tteok | chili

geräucherter Zheng Shan Xiao Zhong | 2024
black tea | China

Tautropfen | Urakasumi | Junmai

—
Viel 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 Somen

kombu | yuzu koji cha

Banzhang | 2021 | Shu Pu'er | China

Merler Riesling | 2020 | Scheid | Mosele

or

Turtle Black | Ikekame | Junmai

Carrot 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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