



Welcome to Dae Mon.

We are delighted that you are joining us on a culinary journey. With this menu, Samuel Haas presents his very own culinary signature for the first time. It follows the DNA of Dae Mon: open, undogmatic, sometimes a little wild – and often slightly provocative. Open-minded cuisine.

Our cuisine combines Japanese and Korean flavours with European techniques and seasonal inspiration – precise, bold and with a keen sense of balance.

You can choose between two menus: a vegetarian menu and the Dae Mon menu with vegetables, fish, seafood and meat. Both menus are intended as a starting point. Swap individual courses, combine freely and put together your own personalised menu.

Look forward to eight carefully composed courses – accompanied by a three-part starter and a sweet finale in the form of our petit fours.

We wish you enjoyable discoveries and a special evening with us.

Open Minded Menu

open minded cuisine

Amuse

Asparagus

Tempura | Horseradish | Egg Yolk

Grüner Veltliner Wachauwerk | 2023
Grabenwerkstatt | Wachau

Pinglin Baozhong | Oolong | 2025 | Taiwan

Habit

leche de tigre | Miso | Dashi

Riesling Laumersheimer Kirschgarten GG | 2023
Philipp Kuhn | Palatinate

Matcha | Green Tea | 2025 | Japan

Obitopus

Tobanjiang | Potato | Bacon

Chenin Blanc Clos de Rougemont | 2024
Vigneau-Chevreau | Loire

Qi Lan Zheng Shan Xiao Zhong | Black Tea | 2023 | China

Scallion

Noodle | XO | Pecan nut

Stratos Mash | 2021 | Straka | Burgenland

Qing Xiang Tieguanyin | Oolong | 2024 | China

Uck

Hoisin | Umeboshi | Tarragon

Spätburgunder Rose | 2022 | Scheuermann | Palatinate

Yangdunyan Rougui | Oolong | 2023 | China

Spanish Aged Beef

Onion | Shiso | Pointed Cabbage

Das kleine Kreuz | 2023 | Rings | Palatinate

High Fire Hong Kong Tieguanyin | Oolong | 2024 | China

Pineapple

Goat's Milk | Coconut

Sparkling Sake | Junmai Ginjo | Ninki | Japan

Melone Szechuan | Kombucha | Berlin

Schneierhufen

Apple | Anise

Riesling Winkler Alte Reben Spätlese | 2024

Aurelia Hamm | Rheingau

Blä | sparkling tea | Copenhagen

Petit Four

Menu 138 / only one dessert 132

tea pairing 58 / single per glass 9
cold brew and served cold in a glass

wine pairing 82 / single per glass 14

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vegetarian

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Tempura | Horseradish | Egg Yolk

Grüner Veltliner Wachauwerk | 2023

Grabenwerkstatt | Wachau

Pinglin Baozhong | Oolong | 2025 | Taiwan

Eggplant

Miso | Enoki | Pecorino

Chardonnay Haardt | 2024 | Andres | Palatinate

Handmade Dong Ding | Oolong | 2025 | Taiwan

King Oyster Mushroom

Tobanjiang | Potato

Schweigen Calcaire Blanc | 2022 | Jülg | Palatinate

Qi Lan Zheng Shan Xiao Zhong | Black Tea | 2023 | China

Rice Noodles

Szechuan | Physalis

Cuvée Weiss | 2021 | Bastian Beny | Rheinhessen

Organic GABA | Oolong | 2023 | Taiwan

Thai Chili

Rowan Berry

Silvaner | 2024 | Heiligenblut | Rheinhessen

Earlybird | Kombucha | Berlin

Savory Crab

Pea | Kimchi | Soy

Rosé feinherb | 2024 | Julian Scheid | Mosel

Mengding Huang Ya | Yellow Tea | 2025 | China

Pineapple

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