

The Open Menu

open minded cuisine

LOBSTER WAFFLE

Summer Pickles | Mushroom Cracker

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SEA BREAM

ginger | cucumber | kombu

Riesling Winkeler Dachsberg | 2020 | Aurelia Hamm | Rheingau
Gaoshan Zheng Shan Xiao Zhong | 2023 | black tea | China

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ALMOND

almond | cherry blossom | chervil

Riesling Gottsacker | 2020 | Seckinger | Pfalz
Bai Baoshi | 2023 | green tea | China

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BUTTER BEANS

butter beans | tomato | takoyaki

Riesling Steinterrassen | 2020 | Gut Hermannsberg | Nahe
Milan Xiang Superior | 2023 | Oolong tea | China

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KING TRUMPET MUSHROOM

french toast | yuzu miso

Sauvignon Blanc Fumé | 2022 | Georg Moosbacher | Palatinate
Indian Peony | 2018 | white tea | India

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PAPAYA

thai chili | white kimchi | elderflower

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

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COURGETTE

courgette | nasturtium | curd

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

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SYBEEAN PAVLOVA

rhubarb | shiso

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

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SHAVED MATCHA ICE

strawberries | koji milk

Rosé brut | 2020 | Christian Krack | Palatinate
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

Asperagus

almond | cherry blossom | chervil

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

King Trümpel Mushroom

french toast | yuzu miso

Sauvignon Blanc Fumé | 2022 | Georg Moosbacher | Palatinate
Indian Peony | 2018 | white tea | India

Papaya

thai chili | white kimchi | elderflower

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

Kohlrabi

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 | Moselle
Bio Rougui | 2022 | Oolong tea | China

Shaved Matcha Ice

strawberries | Koji milk

Rosé brut | 2020 | Christian Krack | Palatinate
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