



OPEN MINDED CUISINE

since 2016, this has been the philosophy of host Stefan Reinhardt, which chef Raphael Schünemann implements with dedication to detail.

cosmopolitan and open-minded - true to this culinary concept, we bring a bold combination of influences from Europe, Japan and Korea to the plate and like to look beyond its edge.

never dogmatic, always curious and above all: with a desire for new creations.

WE CREATE CULINARY SERIES

THE MON MENU

FRÜH MORGUE

Foie Gras & Bratohse | Dönerku

FILIZ SEZAK TARTARE

kimchi waffle | sesame | pickled egg yolk

Riesling | Bastei GG | 2020 | Gut Hermannsberg | Nahe

Nai Bai Cha | green tea | China

BRUTON LBSER

mango | krupuk | alpine caviar

Riesling Alte Reben | 2020 | Weingut Hamm | Rhinegau

Indian Peony | organic white tea | India

HOKKAIJO PUMPKIN

chili koji | ginger

Scheurebe | Kabinett | 2021 | Heiligenblut | Rhinehessen

Hojicha | organic green tea | Japan

WILD SALMON

kohlrabi | ponzu sauce | black walnuts

Sparkling Sake | Junmai Ginjo | Ninki | Fukushima

Qi Lan | Oolong tea | China

BRANDENBURGER VENISON

served in two courses

All but the saddle & haunch

szechuan | pickled cucumber | wheat dumpling

Panobile | 2020 | Paul Achs | Burgenland

Tieguanyin | Oolong tea | China

SADDLE & HAUNCH

savoy cabbage | asian artichoke | sunchokes

That's Neiss rot | 2017 | Axel Neiss | Palatinate

Hong Yu Red Ruby | black tea | Taiwan

CHEESE POPSICLE

arare | fig

Sake | Junmai Ginjo | Enter.Sake Silver | Aichi

Meiz han Hong Cha | black tea | China

SHIMAJI

salted caramel | nougat | buckwheat

Sidre | Argette Grand Cru | Eric Bordelet | Normandy

Tieguanyin | roasted Oolong tea | China

Pöwerrade | Tonka Beeren | Crout

Menu 129

without »All but the saddle & haunch« and »cheese popsickle« 96

wine pairing 96 / 78

tea pairing, cold brew and served cold in a glass 64 / 48

THE MON MENU

vegetarian

GREEN SPELT MORQUE

Smoked Tofu & Bratohse | Dönerku

BACKFRUIT TARTARE

kimchi waffle | sesame

Riesling | 2020 | Scheuermann | Palatinate

Nai Bai Cha | green tea | China

KING OYSTERS MUSHERROM

enoki | white truffle

Chardonnay | Schlossberg | 2020 | Axel Neiss | Palatinate

Laocong Shui Xiang | Oolong tea | China

HOKKAIJO PUMPKIN

chili koji | ginger

Scheurebe | Kabinett | 2021 | Heiligenblut | Rhinehessen

Hojicha | organic green tea | Japan

GRÜEN PEAR

lemongrass | Belper swiss cheese

Riesling | Ohligsberg Kabinett | 2021, Max Kilburg | Moselle

Genmaicha | green tea | Japan

CAULIFLOWER

served in two courses

PICKLED

grapes | beechwood smoke

Chardonnay | Grand Select | 2018 | Fritz Wieninger | Vienna

Tieguanyin | Oolong tea | China

LOTUS ROOT LONG PEPPER ONSEN EGG

Pinot Noir | Claire Ruche | 2020 | Felix Peters | Rhinehessen

Gong Mei | matured white tea | China

CHEESE POPSICLE

arare | fig

Sake | Junmai Ginjo | Enter.Sake Silver | Aichi

Meiz han Hong Cha | black tea | China

SESAME AMALFI LEMON

Riesling | Kabinett Rausch | 2020 | Zilliken | Saar

Qi Lan | Oolong tea | China

Pöwerrade | Tonka Beeren | Crout

Menu 129

without »pickled cauliflower« and »cheese popsickle« 96

wine pairing 96 / 78

tea pairing, cold brew and served cold in a glass 64 / 48