

Grands Produits und Ethical Vegan Cuisine with Treasury Wines

Our sommelier, Valerie Poulter, presents our "Treasure Chest" selection from a cellar of over 1,500 wines. Exceptional wines perfectly paired with the menu from Andreas Krolik's kitchen. Served, of course, using the Coravin system, which allows us to handle the wines gently and preserve their structure.

2020 Riesling, Ganz Horn Großes Gewächs, Winery Ökonomierat Rebholz Palatinate, Germany 0,1l 59 €

White peach, ripe citrus fruits. Typical Rebholz style: purist, salty-mineral. Complex elegance. Farmed biodynamically for almost 20 years; "natural wine" for over 50 years. The family's history dates back to 1632. Today, the estate is run by twins Hans and Valentin, who — like their predecessors — aim for minimal intervention in the cellar, allowing the diverse soils to shape the character of the wines.

2008 Château Smith-Haut-Lafitte Pessac-Léognan, Bordeaux, France 0,1l 99 €

Sauvignon Blanc, Sémillon. Honeydew melon, gooseberry, white pepper. Powerful and complex. As a Cru Classé, Château Smith-Haut-Lafitte is one of the most brilliant success stories in recent Bordeaux history. The estate's white wine is among the very best in Bordeaux. A decisive step in this achievement was the complete conversion to organic winegrowing.

2001 Clos Ste. Hune, Maison F.E. Trimbach Alsace, France 0,1l 69 €

Riesling. Honey, wax, ripe citrus fruits, petrol. Maison Trimbach is one of the most famous wineries in Alsace and has been family-owned since 1626. Their wines have enormous aging potential and, unlike the methods of many other Alsatian producers, are consistently made dry. Clos Ste. Hune is the estate's prestige cuvée and is considered one of the greatest dry Rieslings in the world.

2005 Châteauneuf-du-Pape, Hommage à Jacques Perrin, Château de Beaucastel Rhône Valley, France 0,1l 125 €

Predominantly Mourvèdre, Grenache, Syrah. Spicy, rounded, complex. The H. J. P. is produced only in the finest years. Since four generations, the Perrin family has crafted wines of exceptional intensity and elegance, matured in large oak casks as a lasting reflection of their terroir. Beaucastel is the great name of the southern Rhône. Modern sustainability has been part of the estate's DNA since the friendship between Louis Pasteur and Jacques Perrin. Avoiding herbicides and pesticides has always been standard practice, and the focused pursuit of the region's finest wines makes it one of the best estates in the world.

1998 Château Cheval Blanc St.-Émilion, Bordeaux, France 0,1l 197 €

Merlot, Cabernet Franc. Premier Grand Cru Classé. Black cherry, cedar, leather. The vineyards of Cheval Blanc lie on a unique mixture of gravel, clay, and sand — this combination is extremely rare in Saint-Émilion and produces wines of great elegance rather than sheer power. As one of the most distinctive wines of Bordeaux, Château Cheval Blanc consistently ranks among the elite of Saint-Émilion in every classification.

2018 Riesling Auslese, Wiltinger Braune Kupp, Winery Egon Müller Moselle, Germany 0,1l 65 €

Apple, pear. Juicy, with very pronounced, elegant, fresh fruit. The estate has been run in Wiltingen on the Saar since 1797 and is now in its seventh generation under Egon Müller IV. It is legendary for its fruity Rieslings and is often referred to as the German Château Petrus for Riesling, with expressive wines that captivate through their overwhelming finesse and longevity, highly sought after worldwide.

Menus with Treasury Wines

3-course menu	4-course menu	5-course menu	6-course menu	7-course menu
Grand Produits 445,- Ethical Vegan Cuisine 445,-	Grand Produits 565,- Ethical Vegan Cuisine 565,-	Grand Produits 690,- Ethical Vegan Cuisine 675,-	Grand Produits 750,- Ethical Vegan Cuisine 735,-	Grand Produits 830,- Ethical Vegan Cuisine 815,-
Rebholz Beaucastel Egon Müller	Rebholz Smith-Haut-Lafitte Beaucastel Egon Müller	Rebholz Smith-Haut-Lafitte Trimbach Beaucastel Egon Müller	Rebholz Smith-Haut-Lafitte Trimbach Beaucastel two 0,1 l Egon Müller	7-course menu All wines