

## Grands Produits and 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.

### 2002 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.

### 1996 Côte Rôtie La Mouline, Domaine Etienne Guigal Rhône Valley, France 0,1l 103 €

Syrah, Viognier. Cassis, blackberry; velvety, soft. The La Mouline parcel - terraced in the shape of a Roman amphitheater - measures barely one hectare, yet is remarkably old, with vines aged 75 years. The wine matures for 40 months in new barrels. The 1996 vintage features a Viognier proportion of 18%—the highest ever recorded in Guigal's red wines. The winery's headquarters are located at Château d'Ampuis, a historic Renaissance gem. The House of Guigal is one of the most distinguished wineries in the Rhône Valley.

### 1983 Château Lafleur Pomerol, Bordeaux, France 0,1l 260 €

Merlot, Cabernet Franc. Fresh figs, violets, cedarwood. A legendary red wine from the world-renowned estate of the Guinaudeau family - profound and highly elegant. With the 1983 vintage, the estate created a true masterpiece that has now reached its absolute peak and can rival the legendary 1982 vintage. With just 4.5 hectares, Château Lafleur has an extremely limited production, making its wines rare and highly sought-after worldwide.

### 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

<b>3-course menu</b>	<b>4-course menu</b>	<b>5-course menu</b>	<b>6-course menu</b>	<b>7-course menu</b>
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 Guigal Egon Müller	Rebholz Smith-Haut-Lafitte Guigal Egon Müller	Rebholz Smith-Haut-Lafitte Trimbach Guigal Egon Müller	Rebholz Smith-Haut-Lafitte Trimbach Guigal two 0,1 l Egon Müller	7-course menu All wines