

The Wines

2022 TON & MERGEL
Weissburgunder
Tement, Südsteiermark

2020 OESTRICHER ROSENGARTEN
Riesling GG, trocken
Josef Spreitzer, Rheingau

2022 SANCERRE
Sauvignon Blanc
Pascal Jolivet, Loire

2021 CIGALUS
Chardonnay, Viognier, Sauvignon Blanc
Gérard Bertrand, Languedoc

2019 VERSANTE NORTH
Nerello Mascalese
Eduardo Torres Acosta, Sicily

POIRÉ AUTHENTIQUE
Eric Bordelet, Normandy

MADERISTA X
Medium Dry Reserve
The Madeira Collection, Madeira

WINE PAIRING 135 €
6 GLASSES 120 €

Scharrer's Menu

vegetarian culinary delights
char | vichyssoise | turnip cabbage
danish pastry | sunflower seed cream

DEEP SEA PRAWNS
celery | apple

SEA BASS
Salade à la Grecque | bell pepper stock

SCALLOP
bouillabaisse | beach weeds

TURBOT
head of veal | green sauce

ÉTOUFFÉE PIGEON
eggplant | mole

MUNSTER
farmhouse bread | pear

burrata | cocoa fruit | litchi

CHERRY
buckwheat | elderberry

Simons Petit fours

MENU 259 €
6 COURSES 239 €

