

Anne's wine pairing menu

CARABINERO
mango | curry

SCALLOP
parsnip chervil | chestnut | truffle

COD
beetroot | horseradish | caviar

KING KRAB
tomato | avocado

SOLE
leek | mushroom

RED MULLET
fennel | bouillabaisse

CELERY ✕
artichoke | parmesan |
celery elixier

JERUSALEM ARTICHOKE ✕
truffle from the last year

STARTER / BETWEEN

VEGETARIAN

LUMA ROASTBEEF
celery | artichoke |
parmesan

LAMB SADDLE ^{FOR TWO}
bell pepper | chickpea

✕

APPLE
yoghurt | shiso

PLUM
bread | milk

MY FAVOURITE CHEESE

MAIN FOCUS

AFTERWARDS

2018 RIESLING „FASS 9“
Ayl Kupp Kern
Peter Lauer, Mosel

CARABINERO
mango | curry

✕

2018 CLOS DE LA PERRIÈRES
MONOPOLE
Bourgogne Chardonnay
Clos du Molin aux Moines, Burgund

COD
beetroot | horseradish | caviar

✕

2017 VACQUERAS
Clairette, Bourboulenc
Domaine d'Ourea, Rhône

Sole
leek | mushroom

✕

2016 SHIRAZ
Luddite, Bot River

LAMB SADDLE
bell pepper | chickpea

✕

2018 RIESLING SPÄTLESE “303”
Oestrich Lenchen
Spreitzer, Rheingau

APPLE
yoghurt | shiso

€ 274

PS.: You start the evening with our vegetarian palate opener.

We would like to inform you that all courses are be served as a normal menu portion.

PLEASE CHOOSE YOUR FAVOURITE

3 COURSES	+	CHEESE	}	€ 159
4 COURSES		or DESSERT		€ 179