

The Wines

2023 BLANC FUMÉ
Sauvignon blanc
Pascal Jolivet, Loire

2022 VOM KALKSTEINFELS
Weisser Burgunder, trocken
Philipp Kuhn, Pfalz

2021 OESTRICHER ROSENGARTEN
Riesling GG, trocken
Josef Spreitzer, Rheingau

2021 CIGALUS
Cabernet Franc, Cabernet Sauvignon,
Carignan, Grenache, Merlot, Syrah
Gérard Bertrand, Languedoc

POIRÉ AUTHENTIQUE
Eric Bordelet, Normandie

2018 X-PERIMENT
Spätburgunder Liqueur-Wein
Ökonomierat Rebholz, Pfalz

WINE PAIRING 120 €
3 GLASSES 65 €

Scharrer's Menu

vegetarian culinary delights
hamachi | beetroot | horseradish
danish pastry | alga crème fraîche

PRAWNS
cauliflower | lime

CHAR
Waldorf style

SCALLOP
chervil root | truffle

ÉTOUFFÉE PIGEON
king oyster mushroom | onion

VACHERIN MONT D'OR
pear

mango | coconut | parsley

CHERRY
black rice | yuzu

Benjamins Petit fours

MENU 269 €
3 COURSES 179 €
EVERY FURTHER COURSE 39 €

