

alcoholic

non-alcoholic

Menu

by Gino Marengo

April 2023

Bastià Capo Degli Onesti

dry and savory sparkling wine fermented naturally in the bottle. Italy, 11%

Eisberg

sparkling white wine from Trier. Germany, 0%

bayleaf muffin

fennel mayonnaise and leek crumble

Il Vinco - Fuoriorario

white wine produced from 100% Procanico grapes with a spontaneous fermentation in fiberglass vats. Lazio, Italy 11,5%

Estragon sour

taste of aniseed tarragon, unripe grapes, live vinegar and a lot less sugar than other syrups 0%

grilled green asparagus

green asparagus puree, kohlrabi tartare, nasturtium, watercress and a crumble of sourdough, pumpkinseed and za'atar

Vigne del Pellagroso Lugar

Non filtered rich wine made from a blend of 3 grapes: Riesling, Rarganega and Moscato. Lombady, Italy 11,5%

Botanical Celery Shrub

fermented celery in white wine vinegar and turmeric, 0%

parsley root soup

mung beans, fermented celery, fried mustard seed, chervil and rosemary oil

Nucli Tempranillo

This Tempranillo is bursting with dark red and black fruit such as overripe plums and blackberries with a touch of oak. Valencia, Spain 13,5%

Citrus bitter

A non-alcoholic citrus liqueur with our sparkling Eisberg, 0%

roasted leek

broccoli crème, white krombrek beans, arugula bitterbal, ramson, tamari and fennel sauce

Magnolia Bellini

eau de vie cerise, a dash of our sparkling natural wine 45%

Magnolia Bellini

with a dash of our sparkling Eisberg, 0%

rum baba

lemon curd, yogurt and black peppercorn ice cream, blueberry crumble