

Menu

by Gino Marengo

March 2023

pakora

celeriac, parsnip, mustard and rammenas

rye bread

mung beans, roasted kohlrabi and rutabaga kimchi

mushroom

pickled beech mushroom, roasted leek, and leek and hazelnut crumble

parsley root

celeriac purée, white beans, kale and no waste dashi

tonka bean

apple purée, coffee crumble and Jerusalem artichoke semifreddo

alcoholic

Bastià Capo Degli Onesti

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

Elegast Wild Cider

a fruity and fresh cider, with a slight bitterness from a unique blend of yeasts. Netherlands, 6,5%

Neleman Chardonnay Wolk

made from perfectly ripe grapes and aged in French oak barrels. Spain, 12,5%

Neleman Rioja

taste of berries, cherries and red fruit with a spicy character. Spain, 14%

Neleman Vermouth

made from organic white wine (Macabeo, Viognier) and a secret blend of herbs. 16%

(Almost) not alcoholic

Eisberg

sparkling white wine from Trier. Germany, 0%

Sourdough tea

roasted sourdough infusion

Botanical Celery Shrub

fermented celery in white wine vinegar and turmeric

Cultcha Kombucha

Green and black tea with fresh pressed apple juice and hand grated ginger from Cultcha

Lemon

lemon juice and carrot blend