Winzer Dinner

Louis Roederer

AMUSE BOUCHE

Collection 245

Louis Roederer

KÖNIGSKRABBE

Warme Königskrabbe | Ingwer-Chawanmushi | Kaviar | Dashi

Blanc de Blanc 2018

Louis Roederer

Cristal 2018

Louis Roederer

LANGOUSTINE

Kurz gebratene Langoustine | Ibérico-Schinken-Crème Fraîche
Vogerlsalat | Balsamico-Vinaigrette

Cristal 2013 Magnum

Louis Roederer

JAKOBSMUSCHEL

Jakobsmuschel | Lauch | Maitake-Pilze | Trüffelemulsion

Brut 2018

Louis Roederer

MISPEL

Mispel | Malz | Weißer Portwein | Bienenwachs

Brut Rosè 2018

Louis Roederer

Menüänderungen vorbehalten.

ATELIER 7

Winemaker's Dinner

Louis Roederer

AMUSE BOUCHE

Collection 245

Louis Roederer

KING CRAB

Buttered King Crab | Ginger Chawanmushi | Caviar | Dashi

Blanc de Blanc 2018

Louis Roederer

Cristal 2018

Louis Roederer

LANGOUSTINE

Lightly Seared Langoustine | Ibérico Ham Crème Fraîche | Mâche Salad
Aged Balsamic Vinaigrette

Cristal 2013 Magnum

Louis Roederer

SCALLOP

Scallop | Leek | Maitake Mushrooms | Truffle Emulsion

Brut 2018

Louis Roederer

MEDLAR

Medlar | Malt | White Port | Beeswax

Brut Rosè 2018

Louis Roederer

Menu might be subject to change.

ATELIER 7