



ESSE Wine Pairing

Pure Dolomite 2023 | Jonas Dostert | Uper Moselle | Germany

Bretonniere 2023 | La Taille aux Loups | Montluis-Sur-Loire | France

El Corregidor 2021 | Luis Pérez | Andalusia | Spain

Oberrotweil Spätburgunder 2023 | Peter Wagner | Baden | Germany

Planetes de Nin 2019 | Familia Nin-Ortiz | Priorat | Spain

Poiré Granit 2023 | Eric Bordelet | Normandy | France

1195,-

Our wine pairing shines a light on pioneers of the wine world as well as the new, innovative generations who have written - or are in the process of writing - new definitions for their now-established or still little-known regions, shaping the wine world in the process. Their willingness to bring change and their sense of responsibility have inspired this wine pairing.

Also available as a mixed pairing, gathering the best of both our wine and non-alcoholic pairings.

Pairings subject to change



ESSE Non-Alcoholic Pairing

Habanada Peppers | Fennel Flowers | Rose

Passing Clouds | Muri

ESSE x Muri #003 Pumpkin

Yamilé | Muri

Preserved Strawberries | Lemongrass | Red Seaweed

ESSE x Muri #002 Plum

795.-

Our non-alcoholic pairing is an integral part of our circular cooking and our menu.

It becomes an open playground for our curiosity, where we experiment with ingredients and discover whole new flavours. Building community lies at the heart of our approach. Together with the groundbreaking team at Muri, we dive deep into the world of non-alcoholic drinks, fostering close collaboration and a continuous exchange of ideas and techniques.

Pairings subject to change