



ESSE Wine Pairing

Pure Dolomite 2023 | Jonas Dostert | Uper Moselle | Germany

Colles Haloze 2022 | Vino Gross | Haloze | Slovenia

Weisser Burgunder 2023 | Carsten Saalwächter | Rheinhessen | Germany

El Muelle de Olaso 2024 | Luis Pérez | Andalusia | Spain

Lapideus 2019 | Giampiero Bea | Umbria | Italy

Poiré Granit 2023 | Eric Bordelet | Normandy | France

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.

4 glasses 895,-

6 glasses 1195,-

Pairings subject to change



ESSE Non-Alcoholic Pairing

Carrot | Quince | Caraway

Magnolia | Angelica | Red Seaweed

Passing Clouds | Muri

Pumpkin | Apricot | Sage

Tomato | Amazake | Smoked Mussels

Sherbet Daydream | Muri

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.

4 glasses 695,-

6 glasses 895,-

Pairings subject to change