ESSE Wine Pairing

Pure Dolomite 2024 | Jonas Dostert | Upper Moselle | Germany

Tres Quartos 2023 | Lichtenberger-Gonzales | Burgenland | Austria

Clos de Mosny 2024 | Domaine de la Taille aux Loups | Loire | France

La Bota 77 Florpower MMXV 2015 | Equipo Navazos | Andalusia | Spain

Il Pettirosso 2022 | ARPEPE | Valtellina | Italy

Lenchen Riesling Kabinett 2019 | Peter Jakob Kühn | Rheingau | Germany

195,–

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 willingsness to bring change and their sense of responsibility have inspired this wine pairing.

Pairing subject to change

ESSE Non-Alcoholic Pairing

Habanada | Fig Leaf | Fennel

Apple | Rose | Meadowsweet

Passing Clouds | MURI

Salty Sour Plum | Cucumber | Charred Leek

Solaar | MURI

Plum, Plum, Plum

895,-

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.

Pairing subject to change

ESSE Mixed Pairing

Pure Dolomite 2024 | Jonas Dostert | Upper Moselle | Germany

Apple | Rose | Meadowsweet

Clos de Mosny 2024 | Domaine de la Taille aux Loups | Loire | France

Salty Sour Plum | Cucumber | Charred Leek

Il Pettirosso 2022 | ARPEPE | Valtellina | Italy

Plum, Plum, Plum

995,–

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