

PROLOGUE

RETOUR DE PÊCHE | SEAWEEED & CUCUMBER

2024 Mater-Dôme Branco | Ameztoy & Almeida

2024 ARINTO DOS ACORES | AZORES WINE COMPANY

Gin, Cucumber & Nori

BRETON PLAICE & BERGAMOT

2024 Saint-Véran | Simon Faure

2019 LA CONFLUENTE EX. BRUT | CHAMPAGNE LA BORDERIE

Bergamotte & Dill Sour

SCALLOP | COCO-BEANS & VIN JAUNE

2022 Hope Marguerite | Beaumont Family Wines

2010 CÔTES 1^{ER} CRU EXTRA BRUT | LES MONTS FOURNOIS

Blanc Barrique | Chardonnay Juice, Roasted Yeast, Cask

SWEETBREAD | PÉRIGORD-TRUFFLE & COMTÉ

1724 Tinus Solera | Château des Tourettes (J.M. Guffens)

2023 HABEMUS ETICHETTA ORO | SAN GIOVENALE

Cidre | Apple & Maroni

MÜNSTERLÄNDER VÉNISON | PUMPKIN & QUINCE

40 Years Old Tawny Port | Taylors

2007 BANDOL ROUGE | CHÂTEAU DE PIBARNON

Rouge | Dornfelder Juice, Cask & Star anis

GRILLED TALEGGIO SANDWICH | PEAR & GINGER

2014 François 1^{er} Cru VV | Domaine des Huards

2018 RIESLING GRAACHER DOMPROBST SP. | WILLI SCHÄFER

Spiced Rum & Ginger Sour

PLUM, ROOIBOS & PARSNIP

2016-20 La Dulce Quietud | Quinta de la Quietud

2005 PINOT GRIS CLOS WINDBUHL VT | ZIND HUMBRECHT

Pinot Noir, Cranberry & Cinnamon Milk Punch

BLACKBERRY, COFFEE & CREAM CHEESE

2024 Vintage Port | Niepoort

2024 VINTAGE PORT | NIEPOORT

Mousseux | Blackberry, Vanilla & Blackberry Leaves

EPILOGUE



MOREL'S TASTING

MENU 4 COURSES 160€ /

CARACTÈRE PAIRING 80€

PRESTIGE PAIRING 110€

(Retour de Pêche, Plaice, Venison & Blackberry)

AUSSCHLIESSLICH AN MITTWOCH
DONNERSTAG & SONNTAG (AUSSER
FEIERTAGEN)



Exclusive – Cœur de Bollinger

2018 La Grande Année Rosé 0,1L &

Lobster, Fennel & Blood orange €89,-

MENU 6 COURSE 220€ /

CARACTÈRE PAIRING 115€

PRESTIGE PAIRING 190€

(without Scallop & [Taleggio or Plum])

7 COURSE WITH SCALLOP 250€ /

CARACTÈRE PAIRING 125€

PRESTIGE PAIRING 220€

MENU 8 COURSE 270€ /

CARACTÈRE PAIRING 140€

PRESTIGE PAIRING 240€

CARACTÈRE PAIRING CHOICES

(with [Katrin] | mixed | without Alcohol [Fred])

Our non-alcoholic wine pairing is
among the best in Germany, according
to the Gusto restaurant guide.

The Caractère wine pairing includes 0.1
L of wine per course (0.05 L for
sweetwines) and includes the beverages
listed with each dish.

We charge a flat fee of twelve euros per
person for water.

A portion of the proceeds will be donated

JRE
JEUNES RESTAURATEURS