



Moët Hennessy Grand Vintage Dinner

am 21. November 2025

Galeriesaal, Volkshaus Basel

Apero

Moët & Chandon Impérial Brut

Austern, Ananas und Kerbel

Oysters, pineapple and chervil

&

Kalbsfilet, schwarzer Hummus, Granny Smith

Veal fillet, black hummus, Granny Smith apple

Starter

Moët & Chandon Impérial Rosé

Gerösteter Butternusskürbis, Pistazie, Steinpilz, Granatapfel, Ziegenkäse mit Asche

Roasted butternut squash, pistachio, porcini, pomegranate, ash-coated goat cheese

Fish

Moët & Chandon Grand Vintage 2016

Alpenzander, Langustine, Fregola, Zucchini

Alpine pike-perch, langoustine, fregola, zucchini

Meat

Moët & Chandon Grand Vintage Rosé 2016

Hirschentrecôte, Mandelkrokant, Hibiskus Jus, Kartoffelbaumkuchen, Rotkraut, Timut Pfeffer

Venison entrecôte, almond brittle, hibiscus jus, potato baumkuchen, red cabbage, Timut pepper

Dessert

Moët & Chandon Nectar Impérial Rosé

Variation von der weissen Schokolade, Mandarine, Zitronengras, Chili

Variation of white chocolate, mandarin, lemongrass, chili

Menu à CHF 250 pro Person

Inkl. Champagner, Mineral, Kaffee / Tee