



Welcome to Dae Mon Restaurant - our favorite place to expand and transcend culinary boundaries.

Our "Open Minded Cuisine" is an interplay of diverse culinary traditions that fuse with each other in innovative ways. Our goal is to surprise our guests' palates and delight them with unexpected flavor combinations.

The heart project of Stefan Reinhardt is managed with great passion by the two chefs Samuel Haas and Phillip Steixner. They are supported by the young, creative team from seven nations.

We invite you on our taste journey and look forward to exceeding your expectations!

This is what the Guide Michelin 2023 says about us:

An interesting address is this chic and quite stylish restaurant. They call its cuisine style "open minded cuisine": modern dishes that combine techniques and flavors of Japanese and Korean cuisine in a variety of ways - for example, street food influences can be found. The menu is also available in a creative vegetarian version. Tip: As an alternative to wine, they offer a beautifully matched cold Asian tea accompaniment - a real treat for those who like it non-alcoholic!

Open Minded Menu

open minded cuisine

Prawn Tartellette
Beetroot Macaron
Flank Steak Sand

—
MacKerel

shiso | cucumber | buttermilk

Chardonnay | 2022 | Roland Lavantureux | Chablis
Gaoshan Zheng Shan Xiao Zhong | 2023 | black tea | China

—
Asparagus

almond | cherry blossom | chervil

Riesling Gottsacker | 2020 | Seckinger | Palatinate
Bai Baoshi | 2023 | green tea | China

—
Oktopus

butter beans | tomato | takoyaki

Riesling Steinterrassen | 2020 | Gut Hermannsberg | Nahe
Milan Xiang Superior | 2023 | Oolong tea | China

—
King Truffle Mushroom

french toast | yuzu miso

Pinot Gris Fumé | 2022 | Axel Neiss | Pfalz
Indian Peony | 2018 | white tea | Indien

—
Jerusalem Artichoke

hazelnut | poppy seeds

Pinot Blanc Stein & Lehm | 2022 | Scheuermann | Pfalz
Zi Sun Xiao Hong Gan | 2019 | Pu'er tea | China

—
Beef & Lobster

bisque | sansho | daikon

Pinot Noir Klingenberger Steinterrassen | 2021
Giegerich | Franken
Bio Rougui | 2022 | Oolong tea | China

—
Kuzukiri

mango | goat milk | cane sugar

Scheurebe Alte Reben | 2022 | Heiligenblut | Rheinhessen
Honey Jin Jun Mei | 2023 | black tea | China

—
Matcha CheeseCake

Blanc de Blancs | 2020 | Bastian Beny | Rheinhessen
Qing Xiang Tieguanyin Superior | 2022 | Oolong tea | China

Menu 138

wine pairings 78

tea pairing, cold brew and served cold in a glass 62

The Moon Menu

open minded cuisine

vegetarian

Kimchi Partzelette
Beeleerde Macaron
Tofu Sand

—
Carrer

buckwheat | ponzu

Grüner Veltliner Wachauwerk | 2022 | Grabenwerkstatt | Wachau
Sencha | 2021 | green tea | Japan

—
Asparagus

almond | cherry blossom | chervil

Riesling Gottsacker | 2020 | Seckinger | Palatinate
Bai Baoshi | 2023 | green tea | China

—
Pezel Barley

chestnut | lovage | fig

Riesling Burgweg | 2015 | Axel Neiss | Palatinate
Dong Banshan | 2012 | Pu'er tea | China

—
King Trumpele Mushroom
french toast | yuzu miso

Pinot Gris Fumé | 2022 | Axel Neiss | Palatinate
Indian Peony | 2018 | white tea | Indien

—
Verusaleim Artichoke

hazelnut | poppy seeds

Pinot Blanc Stein & Lehm | 2022 | Scheuermann | Palatinate
Zi Sun Xiao Hong Gan | 2019 | Pu'er tea | China

—
Marteleke

salted lemon | pecorino | morel

Chardonnay | 2020 | Weingut Knewitz | Rheinhessen
Huoshan Huang Cha | 2023 | yellow tea | China

—
Kuzukiri

mango | goat milk | cane sugar

Scheurebe Alte Reben | 2022 | Heiligenblut | Rheinhessen
Honey Jin Jun Mei | 2023 | black tea | China

—
Martechn Cheesecke

Blanc de Blancs | 2020 | Bastian Beny | Rheinhessen
Qing Xiang Tieguanyin Superior | 2022 | Oolong tea | China

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