



Dear guests,

a warm welcome to our Fischers Fritz Restaurant! We are proud founding members of "Feinheimisch – Genuss aus Schleswig-Holstein e.V.", established in 2007, and passionate supporters of Slow Food. This means that over 60% of our ingredients are sourced fresh from Schleswig-Holstein, and we are committed to delivering the highest quality and authentic enjoyment.

On our menu, you'll find typical North German specialties prepared using products from Schleswig-Holstein. We source these directly from our trusted producers and suppliers in the neighborhood, often picking them up personally. Only when the desired quality is not available in Schleswig-Holstein do we turn to products from nearby regions.

Freshly caught fish is especially close to our hearts, as well as to our head chef, Pierre Binder. We receive our fish directly from the boat or from the Holstein lakes – it doesn't get any fresher! Unfortunately, declining fish stocks and rising procurement costs have posed challenges, requiring us to adjust our prices. However, we assure you that only fresh, artisanally prepared dishes make it to your plate – guaranteed without convenience products.

We kindly ask for your patience when ordering, as quality takes time.

Enjoy your time with us – we're delighted to have you here!

Warm regards,
The Birke Family, Florian Buchebner, and Co-Hosts



Vegetarian: Without meat and fish



Vegan: Without animal products such as fish, meat, eggs, milk, honey etc.



Feinheimisch: Main product is from Schleswig-Holstein therefore
"Feinheimisch"

All prices are in euros and include the currently applicable VAT. The allergens can be found at the end of the menu.

CLASSICS BEFORE THE JOURNEY

STARTERS - FORRETER

	Carpaccio from Holstein's heifer <small>4,7,9</small>	22,80 €
	with regional cheese and a Kiel sprat baked in Flensburger beer batter Carpaccio fra holstenske kvier med digeost og en kiel brisling bagt i Flensborg kælderøldej	
	Birke's variation of starters from the Sea <small>1-10,14</small>	19,80 €
	with young herring, smoked salmon, Kiel sprat, rollmop, hot smoked mackerel and Labskaus "Birkes" appetitvækker variation fra havet med matjes, røget laks, brisling fra Kiel, rullede mopper, varmrøget makrel og Labskaus	
	Homemade falafel	15,80 €
	with fried tofu, on stewed peppers and herb pesto and a seasonal salad Hjemmelavet falafel med stegt tofu, på stuvet peberfrugt og urtepesto og en sæsonbestemt salat	
	Baked aubergine tatare <small>1,(9)</small>	16,80 €
	on tomato carpaccio and arugula salad Bagt aubergintatar på tomatcarpaccio og rucolasalat	

SOUPS - SUPPER

	Fischers Fritz fish soup <small>3,4,9,12</small>	16,00 €
	Rich fish essence made of fish of the Baltic Sea with saffron, dill and aniseed liquor Fischers Fritz fiskeuppe - Stærk fiskeessens fra Østersøfisk med safran, Küstennebel og dild	
	Kiel sprat soup <small>4,7,12</small>	12,80 €
	Cream soup of smoked sprats with prunes Kiel brisling suppe - Fløjsblød suppe af røget brisling med svesker	
	Clear Lentil soup with herbs <small>9</small>	10,80 €
	Klar linse suppe - med friske urter	
	Tomato soup with herbs <small>9</small>	9,80 €
	with olive oil and spring onions Tomatsuppe - med olivenolie og friske forårsłøg	

CLASSICS FOR THE JOURNEY

SALADS - SALATER



Salad variation, colorful salad mix with radishes, tomatoes, fresh herbs

Salatvariation, farverig salatblanding med radiser, tomater, friske urter

with nuts ad grated dike cheese ^{7,8} med nødder og revet digeo	17,80 €
with three fried fish filets from the Baltic sea and North Sea ^{1,4} med tre stegte fiskefileter fra Østersøen og Nordsøen.	24,80 €
mit in Rosmarinhonig glasierter Bauernhähnchenbrust vom Bauer Voss med landmands kyllingebryst glaseret i rosmarinhonning fra "Bauer Voss"	22,80 €

Salad as a side dish

Vi kan også servere en salat som tilbehør til en anden ret hvis dette ønskes.

6,80 €

Your choice of homemade dressings

Orange-oil and pumpkinseed dressing, lemon dressing, balsamic dressing, French dressing
Appelsinolie og græskarfrødressing, citrondressing, balsamicodressing, fransk dressing

MAINS - HOVEDRETTER

IN FRONT OF THE DIKE | FISH - FORAN DIGET / FISK



Fischers Fritz variation of fish (for 2 persons)^{1,4,7,9,10,14}

p.P 39,80 €

Selection of fish fillets, King Prawn, two different kinds of sauce, dill potatoes and a mixed salad with garden herbs

Fischers Fritz fiskevariation (fra 2 personer) Forskellige fiskefileter fra Østersøen og Nordsøen, fjordrejer, to forskellige saucer, dildkartofler og en sæsonbestemt salat



Birke's baked fish^{1,3,4,7,9,10}

28,50 €

Freshly caught breaded fish fillet with remoulade sauce, fried potatoes and salad

Birkes "Backfisch", Friskfanget fiskefileter i sprød panering, stegt dertil remouladesauce, braskartofler og en blandet salat

1,00 EUR DONATION FROM US TO OEOO

With every Birke's baked fish order we donate 1,00 EUR to One Earth One Ocean.

You can find more information at www.oneearth-oneocean.com.

1,00 EUR DONATION FRA OS TIL OEOO

Med hver bestilling af Birkes "Backfisch" donerer vi 1,00 EUR til One Earth One Ocean.

Du kan finde mere information på www.oneearth-oneocean.com.

CLASSICS FOR THE JOURNEY

AOn advanced order we will get fresh crustaceans and special fishes for you)

PÅ FORBESTILLING - Afhængigt af tilgængelighed vil vi få friske skaldyr samt fisk fra vores oceaner til dig på fiskemarkedet. Spørg os venligst på forhånd.



Crustacean: e.G crayfish, Norway lobster

Krebsdyr: f.eks. krebs, hummer, jomfruhummer



Mussels: e.G. oysters, scallops, clams

Muslinger: f.eks. Østers, kammuslinger, muslinger



Fish: e.g. gilthead, halibut, redfish, lemon sole,monkfish, sole, turbot, sea bass and squid

f.eks. brasen, helleflynder, rødfisk, tunge, John Dory, havtaske, havkat tunge, pighvar, stør og blæksprutte

BEHIND THE DIKE | MEAT - KØD



Wiener Schnitzel from Holstein's calf ^{1,3,4}

34,80 €

with fried bacon potatoes and a sweet-sour cucumber salad
Wienerschnitzel fra holstensk kalvekød med braskartofler og syltede agurkesalat



Fried entrecôte from Holstein's heifer ^{7,9}

38,80 €

- our favourite piece, well marmorated and with a grease drop -
with Café de Paris butter, sautéed mushrooms and potato gratin
Brændt entrecôte fra den holstenske kvie – vores gæsters favorit, godt marmorert og med et fedt øje –
med Café de Paris smør, sauterede svampe og kartoffelgratin



Lamb shoulder from Viöl ^{1,7,9}

28,80 €

braised with garlic and garden herbs, with fine ratatouille, melted tomatoes and rosemary
potatos
Lamsebo fra Viöl braiseret med hvidløg og haveurter, med fine ratatouille, smelte tomater og rosmarin kartofler

VEGETARIAN | VEGAN - VEGANSK | VEGETAR



Goat feta cheese schnitzel from "Farm Rehder" ^{1,3,7}

26,80 €

with juicy herb risotto and a seasonal salad
Sprødstegt schnitzel fra Rehders gedefeta på en saftig urterisotto dertil en blandet salat



Stuffed pointed pepper ^{1,6,9,12}

24,80 €

with toufu and chickpeas, with creamy polenta and a seasonal salad
Fyldt spidspeberfrugt med toufu og kikærter, med cremet polenta og årstidens salat



Roasted cauliflower chop in caper olive oil ^{1,6,9,12}

24,80 €

with potato snow and a colorful garden herb salad
Ristede blomkålskotelet i kapers olivenolie, med kartoffelsne og farverig haveurtesalat

CLASSICS FOR THE JOURNEY

HOLSTEIN DELICACIES - HOLSTEIN DELIKATESSER

	Young herring from Eckernförde ^{1,3,4,7}	22,80 €
	with apple and onion sauce and fried bacon potatoes Eckernförder Maties med husmorsauce dertil braskartofler	
	Homemade Labskaus ^{1,3,4,7}	15,80 €
	Beef brisket and potato stew with rollmop, pickle, fried egg and beetroot Hjemmelavet Labskaus med rullede mopper, cornichoner, spejlæg og rødbede	21,00 €
	Cold, medium fried roast beef from Holstein's heifer ^{1,3,4,7,9,12}	32,00 €
	with remoulade sauce and fried bacon potatoes Pink roastbeef (kold) fra den holstenske kvie dertil remoulade og braskartofler	
	Homemade soured meat in jelly ^{1,3,4,7,9,12}	26,00 €
	with remoulade sauce, pickle and fried bacon potatoes Hjemmelavet holstensk sur oksekød fra tyk ribben med tatarsauce, cornichoner og stegte kartofler	

TO END THE JOURNEY – TIL AT AFLUTTE TUREN DESSERTS - DESSERTER

	Large Vanilla Crème Brûlée ^{3,7}	14,50 €
	with orange salad and walnut ice cream Stor vanilje creme brulee med marinerede bær og vaniljeis	
	Cheese ^{1,7,10}	16,80 €
	Selection of cheese from the "Käsestraße Schleswig-Holstein" served with fig-mustard, walnuts and black bread Udvalg af ost fra den "slesvig-holstenske osterute" dertil figensennep, valnødder og rugbrød	





Birke Gift Cards

Give the gift of Birke experiences, because gifting experiences is the most special gift of all. Whether it's a relaxing wellness retreat, a dinner, an overnight stay, or a simple value voucher – available online or at the reception.

OUR SUPPLIERS



Dr. Tim Staufenberger, Kristina Hartwig, Nikolai Nissen



Fischerei Brauer | Fish

The fishery southeast of the Kiel Canal is a traditional business with roots dating back to 1854. Since July 2017, it has been run by Thomas Philipson, the sixth generation to lead the family business. For Thomas, 32 years old, fishing is more than just a job – it's his calling. Every morning at 5:00 AM, he heads out onto the canal with enthusiasm to catch fresh fish for his customers. He is supported by his wife, father-in-law, two skilled workers, and a dedicated retiree. The fishery offers a wide variety of freshly caught fish, including eel, zander, trout, flounder, herring, carp, perch, and round goby, depending on the season. A highlight of the year is the annual Herring Festival in spring, which attracts visitors from near and far and makes a trip particularly worthwhile.



Thomas Philipson



OUR SUPPLIERS



Timm Klüver



Grevenkoper Pute | Turkey & Lupines

The family-run farm "Grevenkoper Pute" in the Elbmarsch has been committed to sustainable agriculture and high-quality products for over 350 years. Their fields are cultivated using crop rotation to grow grains, legumes, and oilseeds, maintaining soil fertility. For more than 50 years, their turkeys have been raised on straw in spacious barns with plenty of fresh air. Antibiotics are unnecessary as the animals are healthy and robust.

Transport to the on-site slaughterhouse is stress-free, with animals traveling no more than 5 km without cages, ensuring excellent meat quality. In addition to fresh smoked products, they produce sausages and aspic delicacies. The newer "Grevenkoper Ernte" branch also offers products made from homegrown sweet lupines, such as spreads and pestos, as well as cold-pressed rapeseed oil – all free from artificial additives.



Familie Burmeister



Burmeister | Country Butchery

The Burmeister Country Butchery in Viöl, Schleswig-Holstein, is a traditional family-run business now in its fourth generation. Since 1901, they have been producing high-quality meat and sausage specialties in-house, focusing on regionality, craftsmanship, and short transport routes. In addition to beef, pork, and poultry, the butchery offers wild game and lamb, and is the exclusive producer of Uthlande lamb and Galloway products.

Certified with regional and ecological quality seals such as the Schleswig-Holstein Quality Seal and Bioland, the business is also a proud partner of the UNESCO Wadden Sea World Heritage Site. A particular highlight is their processing of Frisiko pork, renowned for its exceptional meat quality and sustainable production. Similarly, Frisiko beef reflects a commitment to animal welfare and the highest standards of meat quality.

STABILITÄT
NORDFRIESLAND
REGIONAL
WELTKULTURERBE
NACHHALTIGKEIT
HANDWERK
SCHLACHTEREI
VIÖL
TRANSPARENZ
HEIMISCH
FLEISCHLIEBE
WESTWIND
GENUSS
SPEZIALITÄTEN GALLOWAY

ZUVERLÄSSIGKEIT
ZWISCHEN DEN MEERN
NORDSEE
FEINHÄMISCH
SCHWEINE
BURMEISTER
SEIT 1901
HOFLADEN
QUALITÄT
HOCHSTISCHE
IST MEIN GEMÜSE
ZE WEGE



OUR SUPPLIERS



Thorben Stampe



Obstquelle Schuster | Apples

At the farm in the protected Schwentinental near the Rasdorfer Mill, arable and pasture farming was practiced until 1960. The first fruit trees were planted in the late 19th century by shipyard owner Howaldt. In the 1970s, Doris Schuster's parents established a commercial orchard with a focus on apple trees. Today, the family grows pome, stone, and berry fruits on approximately 9,000 trees. We source our delicious apple juice and apples directly from them.



Doris Schuster



OUR SUPPLIERS



Max Kühl &
Florian Scheske



lille



Thies Aderhold



Hof Aderhold

Hof Aderhold | Eggs

Happy hens? While this can't be guaranteed in every case, ideal conditions are certainly provided: Whether free-range or organic, the hens at Aderhold farm in Kiel-Schlüsbek have significantly more space than required. They can roam freely between outdoor scratching areas, feeding spots, nesting boxes, and a large meadow. Controlled lighting and ventilation in the barns, along with enrichment activities like pecking stones or hay bales, and ten hours of nightly rest, ensure balanced hens and eggs of the highest quality.

On the Aderhold farm, around 12,000 Lohmann Brown laying hens live in conventional free-range conditions, while an additional 6,000 hens are raised according to strict ecological standards and the EU organic guidelines.



OUR SUPPLIERS



Janne Olaf Rehder



Jasper und Thilo
Metzger-Petersen



Ziegenhof Rehder | Goat Cheese

The family business in Boksee, south of Kiel, began in 1979 with the establishment of a goat herd and the delivery of milk to a dairy. Since 1983, they have been producing goat cheese themselves, including fresh cheese, Camembert, semi-hard cheese, Tilsiter, and the Bokseer Hartjekees. In 2012, Janne Olaf Rehder took over the business from his father and modernized the cheese dairy. The milk is gently pasteurized, and cheese production is done by hand. The business has been repeatedly recognized by the magazine Der Feinschmecker for its excellence.

Backensholz | Cheese

The Hofkäserei Backensholz is located in a picturesque area between the North Sea and Schleswig, surrounded by lush green meadows and salty sea air. For over 30 years, it has been producing high-quality raw milk cheese from the farm's own cow's milk, made according to strict Bioland standards. The family business, now in its fourth generation, has a clear goal: to work in cycles and give back more to nature than it takes.

With a team of around 100 employees, the entire farm operates hand in hand—from agriculture to the biogas plant, which has been heating all the buildings environmentally friendly for nearly 20 years. This also includes a farm kindergarten, a restaurant with a farm shop, and the cheese dairy, where the traditional craft of cheese-making is maintained by hand.

The raw milk cheese produced at Backensholz is known for its rich, intense flavor, which results from the unpasteurized milk. Each cheese variety is developed with time and care, as evidenced by the regular awards at the World Cheese Awards. The family business proves that top-quality cheese can be found in the far north of Germany, and they are eager to convince their customers of this.



ALLERGENS

According to the Food Information Regulation (LMIV), the following ingredients and substances can cause allergies and intolerances and must be labeled:

- 1 Gluten-containing cereals (Wheat (a), Rye (b), Barley (c), Oats (c), Spelt (e), Kamut (f) or their hybrid strains) and products derived from them
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soybeans and products derived from soybeans
- 7 Milk and dairy products (including lactose)
- 8 Nuts, i.e. almonds (a), pistachios (b), hazel (c), walnut (d), cashew (e), pecan (f), Brazil (g), macadamia (h), and Queensland nuts (i) and products derived from them
Sellerie und Sellerieerzeugnisse
- 9 Celery and celery products
- 10 Sesame seeds and sesame seed products
- 11 Mollusks and products derived from mollusks
- 12 Lupinen und daraus gewonnene Erzeugnisse
- 13 Sulfur dioxide and sulfites (concentration greater than 10mg/kg or 10mg/l)

WINE & DINE

WINE AND DINE seit 2004



Since 2004, we have been welcoming top German and international winemakers at the "Birke" several times a year. They present their philosophy, the unique qualities of their wines, and share stories about their work and the challenges of life at the winery. The events are entertainingly moderated by our wine partner in Kiel, Jan Peter Marxen (Marxen/Wein). After the aperitif, we serve you a special 5-course menu featuring local delicacies from our Fischers Fritz Restaurant. Alongside the menu, you will enjoy two tasting glasses, one with a German wine and the other with an international wine.

WINE AND DINE



- 1x Aperitif and finger food as a welcome
- Expert presentation of the 5 selected wines by the guest winemaker
- Moderation and wine presentation of the 5 accompanying wines by our sommelier
- 1x 5-course menu including mineral water for the event

Your ticket to this culinary event is available for €146.00 from one of our co-hosts or online at www.winendine.de.

Our tip: It's best to book a hotel room directly as well. That way, you can enjoy the spa area in the afternoon, simply fall into bed after the event, and start the next day with a hearty breakfast.

Wine & Dine NO. 73 am 15.02.2025

Weingut Zillinger aus Ebenthal im Weinviertel, Österreich



WINE & DINE

UNSERE VERGANGENDEN GASTWINZER

Datum Gastwinzer

- 19.06.2004 Alain Moueix, Château Petrus & Château Fonroque, Bordeaux, Frankreich
19.09.2004 Lars Maack, Weingut Buitenvverwachting, Constantia, Südafrika
23.10.2004 Weinjournalist Rudolf Knoll, Vinum Europas Weinmagazin
04.12.2004 Helmut Dönnhoff, Weingut Dönnhoff, Oberhausen, Nahe
Franz Herbster, Weingut Fischer & Joachim Heger, Ihringen, Kaiserstuhl
16.01.2005 Markus Klumpp, Weingut Klumpp, Bruchsal, Baden
15.02.2005 Münster-Sarmsheim, Nahe Werner Kehrer, Weingut Wasenweiler, Ihringen, Rhein
Monika Strehn, Weingut Strehn, Burgenland, Österreich
Holger Karrer, Weingut Molitor, Bernkastel-Wehlen, Mosel
16.04.2005 Miguel Torres, Weingut Torres, Spanien, Chile & Californien
19.11.2005 Ludwig & Sandra Knoll, Weingut am Stein, Würzburg, Franken
30.04.2006 Monika Strehn, Weingut Strehn, Burgenland, Österreich
04.02.2006 Thomas Hänle, Ruinart Champagner, Reims, Champagne, Frankreich
04.11.2006 Weinkritiker Stuart Pigott und Sommelier Ursula Heinzelmann
Wilder Wein
13.02.2007 Winzerfamilie Curnow, Vineyard 1847, Australien und
Bob Gogan, Schild Estate, Neuseeland
31.03.2007 Weinjournalist Jens Priewe, Weine aus dem Bordeaux I
22.09.2007 Lars Maack, Weingut Buitenvverwachting, Constantia, Südafrika
03.11.2007 Weinkritiker Stuart Pigott, Wein spricht Deutsch
16.02.2008 André Gussek, Winzerhof Gussek, Naumburg, Saale Unstrut
12.04.2008 Dr. Georg Prinz zur Lippe, Schloss Proschwitz, Zadel über Meißen, Sachsen
27.09.2008 Gerhard Sander, Weingut Sander, Mettenheim, Rheinhessen
08.11.2008 Lars Olesen, Dansk VinCenter, Kopenhagen, Dänemark
28.02.2009 Stefan Lergenmüller, Weingut Lergenmüller, Hainfeld, Pfalz
05.09.2009 Weinjournalist Jens Priewe, Weine aus dem Bordeaux II
09.05.2009 Christian Nett, Weingut Bergdolt-Reif & Nett, Duttweiler, Pfalz
07.11.2009 Christoph Ruck, Schloss Lehrensteinsfeld, Lehrensteinsfeld, Württemberg
27.03.2010 Graf und Gräfin von Schönburg-Glauchau - Schloss Westerhaus, Rheingau
02.10.2010 Weinjournalist Jens Priewe, Weine aus dem Burgund
05.02.2011 Graf Michael Adelmann, Weingut Adelmann, Steinheim-Kleinbottwar,
Württemberg
20.11.2010 Markus Schneider, Ellerstadt, Pfalz
19.03.2011 Patrick Johner, Weingut Johner, Baden & Johner Estate, Neuseeland
01.10.2011 Dirk Cannova, Weingut Robert Weil, Kiedrich, Rheingau
05.11.2011 Thomas Hensel, Weingut Hensel, Bad Dürkheim, Pfalz
28.01.2012 Jochen Ratzenberger, Weingut Ratzenberger, Bacharach, Mittelrhein
03.03.2012 Unsere Weinpartner Jan Marxen : Martin Sauer
22.09.2012 Weinjournalist Jens Priewe, Präsentation italienischer Weine
17.11.2012 Dr. Peter Crusius, Weingut Dr. Crusius, Traisen, Nahe
09.02.2013 Martin Tesch, Weingut Tesch, Langenlonsheim, Nahe
28.09.2013 Jürgen Hofmann, Weingut Willems-Willems & Weingut Hofmann,
Rheinhessen und Saar
16.03.2013 Rijk Melck, Weingut Muratie, Stellenbosch, Südafrika
09.11.2013 Dörte Näkel, Weingut Meyer-Näkel, Dernau, Ahr
18.01.2014 Flavien Lepert, Weingut Langlois-Château, Loire, Frankreich
15.03.2014 Markus Klumpp, Weingut Klumpp, Bruchsal, Baden
06.09.2014 Georg Schwedhelm, Weingut Klosterhof-Zell, Zellertal-Zell, Pfalz

WINE & DINE

UNSERE VERGANGENDEN GASTWINZER

- 08.11.2014 Carolin Bergdolt, Weingut Bergdolt - Kloster St. Lamrecht, Pfalz
31.01.2015 Manfred Aufricht, Weingut Aufricht, Bodensee, Baden
28.03.2015 Jan Thienpont, Châteaux de la famille Thienpont, Bordeaux, Frankreich
26.09.2015 Thomas Haag, Weingut Schloss Lieser, Lieser, Mosel
14.11.2015 Alexander Pflüger, Weingut Pflüger, Bad Dürkheim, Pfalz
23.01.2016 Horst Sauer, Weingut Horst Sauer, Franken
12.03.2016 Corinna & Thierry Faravel, Domaine La Martinelle & Domaine La Bouissière, Côtes du Rhône, Frankreich
17.09.2016 Andrea Cecchi, Weingut Cecchi, Castellina in Chianti, Siena, Italien
Alain Moueix, Château Petrus & Château Fonroque, Bordeaux, Frankreich
Lars Maack, Weingut Buitenvverwachting, Constantia, Südafrika
Jochen Ratzenberger, Weingut Ratzenberger, Bacharach, Mittelrhein
Melanie Engel, Weingut Ingenhof, Schleswig-Holstein
28.01.2017 Ulrich Allendorf, VDP Weingut Allendorf, Oestrich-Winkel, Rheingau
18.03.2017 Familie Aldinger, Weingut Aldinger, Fellbach, Württemberg
04.11.2017 Eric Manz, Weingut Manz, Weinolsheim, Rheinhessen
20.01.2018 Frank Spiegel, Weingut Ellermann-Spiegel, Kleinfischlingen, Pfalz
10.03.2018 Katja und Jens Bäder, Weingut Bäder, Wendelsheim, Rheinhessen
10.11.2018 Massimo Ronca, Cantina Ronca, Bardolino am Gardasee, Italien
26.01.2019 Martin Schmidt, ökologisches Weingut Schmidt & Weingut Kiefer, Baden
23.03.2019 Daniel Sauer, Weingut Rainer Sauer, Escherndorf, Franken
05.10.2019 Stefan Bietighöfer, Weingut Bietighöfer, Pfalz
16.11.2019 Philippe Fezas, Weingut Chiroulet, Gascogne, Frankreich
25.01.2020 Martin Bercher, Weingut Bercher, Baden
20.03.2021 Weingut Söllner, Am Wagram, Österreich
19.03.2022 Weingut Poggio Travvalle, Toskana, Italien
23.04.2022 Weingut Dr. Bürklin Wolf, Wachenheim, Pfalz
19.11.2022 Weingut Staffelter Hof, Mosel
21.01.2023 Weingut Rettig, Rheinhessen
04.03.2023 Weingut Stolleis, Pfalz
16.09.2023 Weingut Buitenvverwachting, Südafrika
18.11.2023 Weingut Thörle, Rheinhessen
20.01.2024 Gut Hermannsberg, Niederhausen-Nahe
09.03.2024 Weingut Söllner, Wagram, Niederösterreich
23.11.2024 Weingut Manz, Weinolsheim, Rheinhessen