

CHIMCHIM



Meet the winemaker at our  
colourful escape for our

# WINE BRUNCH

Sunday - April 2nd, 2023 | 11AM - 3PM

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THE WINE MERCHANT

Book your spot at [www.chimchimbangkok.com](http://www.chimchimbangkok.com)  
or    @chimchimbangkok



**Meet the winemaker: Weingut Ziereisen  
Efringen-Kirchen / Baden / Germany**

Ziereisen is located in the very southern part of Baden in a town called Efringen-Kirchen, directly on the Rhine river at the border of Alsace and Switzerland.

The area is called Markgräflerland; another name is the Dreiländereck – the “three country corner”:

“Our philosophy is that wines should reflect their provenance as purely as possible. This is why we treat our vines and wines with great care by minimizing chemical treatments and filtration.

In the vineyards, we try to make use of the traditions that our ancestors passed along to us. We produce muscular wines.

Not sumo wrestlers but decathletes; smooth, elegant, strong, and athletic. Strength and balance is our target.

We aim to achieve a balance between acidity, tannin, alcohol, and aroma. Recipe winemaking is a horror for us.

Individuality is the signature of Ziereisen.”

# WINE BRUNCH

## **Ziereisen, Weisburgunder 2020**

*Pinot Blanc*

Intense and spicy on the nose that displays perfectly ripe and concentrated fruit. Round and aromatic on the intensely fruity palate, this is a medium to full-bodied, fresh and mineral with a refreshing structure and delicate grapefruit.

## **Ziereisen, Grauburgunder 2020**

*Pinot Gris*

Beautiful nose of pink grapefruit, pepper, salty minerals, smoke. Grapefruit and salty minerals on the palate, juicy and pungent. Nice balance and good cut in the mouth.

## **Ziereisen, Blauer Spatburgunder 2018**

*Pinot Noir*

Pure deliciousness, creamy of black cherries punctuated by limestone minerality, petrichor and whispers of botanical. Its bright high-tone fruit makes it a brilliant accompaniment.

## **Ziereisen, "Gestad" Syrah 2019**

*Syrah*

Syrah for Pinot lovers. Elegant, cool, slim, reminiscent of North Rhone Syrah. Pepper notes, cloves, currant, smoke and fresh meat. Smooth with deep word.

# TAPAZ MENU

<b>Baked Baby Potatoes</b> Baby potato stuffed bacon, Sour cream and Ikura	THB 180
<b>Pomme Souffles</b> Crispy potato soufflés, Wagyu beef, Horseradish crème and Caviar	THB 230
<b>Hamachi Tartar</b> Chilled Hamachi tartar, Sesame cone, Chili pineapple salsa and Coriander	THB 180
<b>Beet n Brie</b> Crispy beetroot chips, Brie cheese stuffed, Raspberry salsa and Mint	THB 180
<b>Spicy Salmon Bite</b> Japanese rice, Nori, Spicy salmon and Cucumber gel	THB 150
<b>Brioche</b> Beef tartar, Sichuan filled, Sea urchin and Scallion	THB 320
<b>Baked Truffle Brie</b> Baked Brie cheese in the oven, Black Truffle, Roasted garlic and Sour baguette	THB 350
<b>Phad Thai Popcorn</b> Popcorn, Tamarind sauce, Fries tofu and Baby shrimps	THB 100
<b>Prawn Pop</b> Crispy prawn balls, Ricotta cheese and Chipotle dip	THB 100



Price are Subject to 7% VAT and 10% Service Charge