



Association
Mondiale de la
Gastronomie



Bailliage de London City

‘White Gold of Germany’ A Seasonal Asparagus Luncheon Affair

SATURDAY
12:00 PM

30

MAY 2026

AT STEIN’S BERLIN in KENSINGTON

Welcome Reception at 12:00PM

Lunch at 12:45PM

Dress Code: Smart Casual with Chaîne Ribbon

Members £85 Guests £95



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Long revered as the White Gold of Germany, white asparagus occupies a singular place in Europe's culinary consciousness, an ingredient defined not by abundance but by rarity, restraint and seasons carefully observed. This luncheon offers a quiet exploration of its refined character, shaped by tradition and guided by an exacting understanding of elegance.

Cultivated in darkness and harvested only briefly each year, white asparagus is prized for its silken texture, gentle bitterness and elusive fragrance. Its expression is nuanced and introspective, demanding precision rather than flourish. Each course has been composed to honour these qualities, allowing the ingredient to unfold with clarity, balance and an assured sense of proportion.

Accompanying the menu is a considered progression of German wines, selected from the esteemed house of Weinwelt Herrenberg-Honigsäckel. Their composure, structural finesse and subtle depth form a natural counterpoint to the cuisine, enhancing rather than asserting and evolving discreetly across the afternoon.

Presented in an atmosphere of composed refinement, this gathering reflects German gastronomy at its most cultivated: thoughtful, disciplined and deeply rooted in heritage. More than a seasonal occasion, it is an expression of discernment and craft, an understated celebration of the White Gold itself, offered to those who appreciate nuance, impermanence and the quiet sophistication of timeless tradition.

Weinwelt Herrenberg-Honigsäckel eG 'Uncorking 120 Years of History'

Founded in 1903 in Bad Dürkheim in Germany's Pfalz region, Weinwelt Herrenberg-Honigsäckel eG brings over 120 years of winemaking tradition to the present day.

Sourcing from some of the finest vineyards in the Palatinate, the estate now produces more than 40 grape varieties and cuvées. Blending heritage with modern craftsmanship, each wine is carefully made to preserve the natural character of the grapes.

The result is a distinctive portfolio of elegant, fruit-driven wines, complemented by refined sparkling wines.





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MENU

Weinwelt Herrenberg-Honigsäckel, Riesling Sekt Brut

Classic Asparagus Soup with Croutons

or

White and Green Asparagus, Lamb's Lettuce Salad with Strawberries

Weinwelt Herrenberg-Honigsäckel, Riesling, 2024

White Asparagus with Parsley Potato, Sauce Hollandaise

Weinwelt Herrenberg-Honigsäckel, Chardonnay, 2024

or

**White Asparagus with Black Forest Ham and Cooked Ham,
Parsley Potato, Sauce Hollandaise,**

Weinwelt Herrenberg-Honigsäckel, Sauvignier Gris, 2025

or

**White Asparagus with Pink Roasted Pork Fillet Slices,
Parsley Potato and Sauce Hollandaise**

Weinwelt Herrenberg-Honigsäckel, Chardonnay, 2024

or

White and Green Asparagus Risotto with Rocket Pesto

Weinwelt Herrenberg-Honigsäckel, Sauvignier Gris, 2025

**Bavarian Eton Mess with Meringue,
Fromage Frais and Rhubarb Compote**

or

Apple Strudel with Vanilla Sauce

Weinwelt Herrenberg-Honigsäckel, Gewürztraminer, 2025

Excellence - Generosity - Commitment