

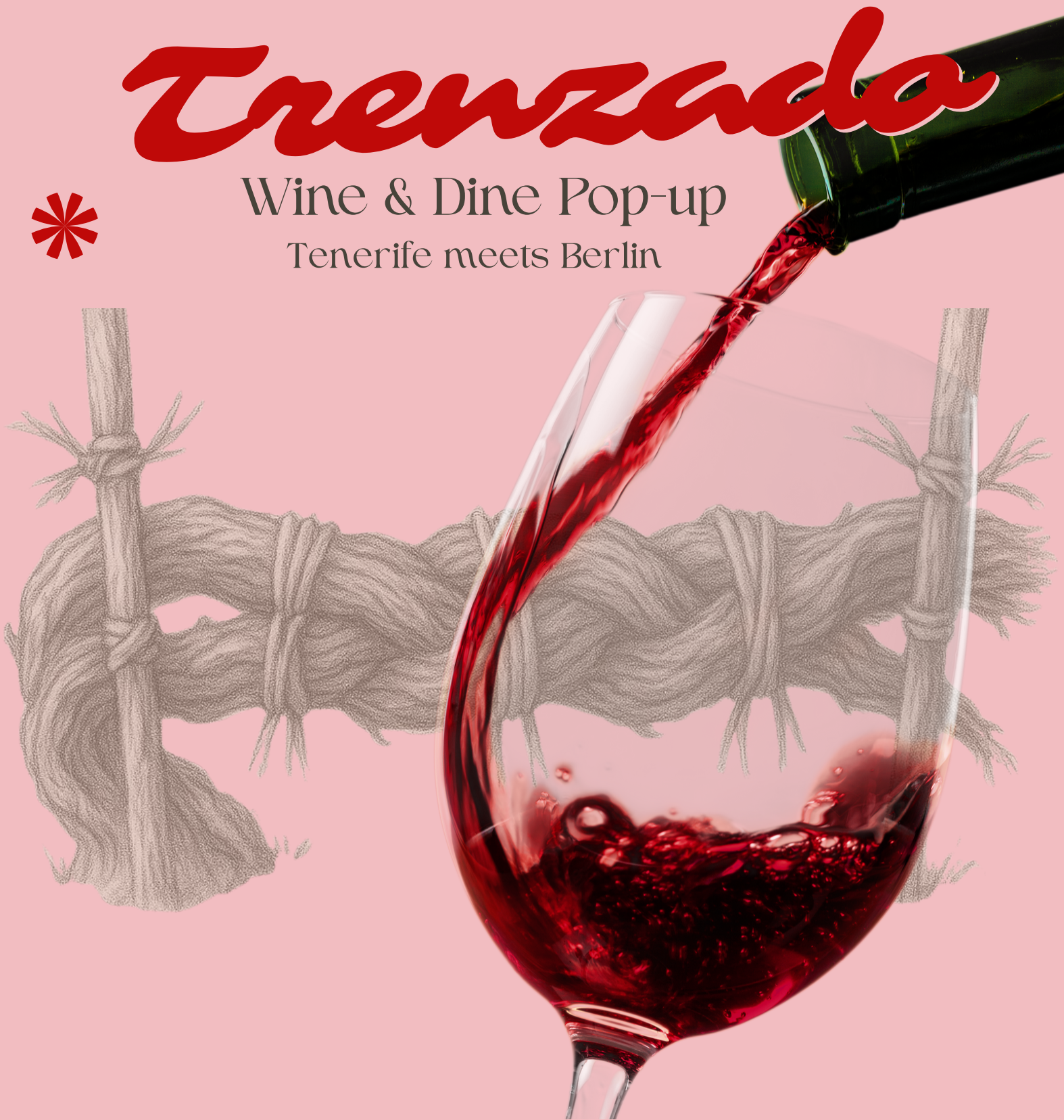
FRIDAY, 14
& SATURDAY, 15 NOVEMBER 2025
START 14:00

FINCA TRES ROQUES
CMO. A FUNES, 38614 IFONCHE Y BENITEZ
SANTA CRUZ DE TENERIFE

Trenzada



Wine & Dine Pop-up
Tenerife meets Berlin



THE HOSTS ANDRÉ SPERLING FROM ZUR LETZTEN INSTANZ – BERLIN'S OLDEST RESTAURANT – TOGETHER WITH SABRINA SEDDA FROM FINCA TRES ROQUES WARMLY INVITE YOU TO BE PART OF AN UNFORGETTABLE DAY, WHERE BERLIN MEETS TENERIFE.



Trenzado is a traditional method of growing vines in Tenerife, where the grapevines are artfully braided – a symbol of craftsmanship, patience, and deep roots. That's what this evening is about: two places, two hosts, two winemakers, two philosophies – connected through genuine roots and a shared desire to bring people together.

Zur letzten Instanz – Berlin's oldest restaurant – stands for history, community, and continuity. Finca Tres Roques – rooted in the volcanic soil of Tenerife – embodies nature, depth, and a vibrant present.

An evening that brings people together – with authenticity, heart, and flavour.

What awaits you

- * Aperitif & finger food in the garden
- * A shared-style 3-course menu curated by Berlin & Tenerife's chefs, paired with wines from Clemens Busch (Mosel, Germany) and Jonatan García Lima, Suertes del Marqués (Tenerife)
- * A Wine Masterclass with limited seats (pre-registration required!)
 - Friday: with Clemens Busch & Jonatan García Lima
 - Saturday: with Clemens Busch & a sommelier from Jonatan's team

Saturday Party – After dinner the vibe transforms: "Bring a bottle – share a night"

Join our Bottle Party – bring your favourite wine and share it with fellow guests. Dance under the starry skies of Tenerife, while funky & melodic house DJs and a live violin set create the soundtrack for a volcanic magic night.

Shuttle Service

For your convenience, a shuttle service will be available from selected pick-up points. Places are limited – pre-registration is required if you would like to use this service.

Tickets

Lunch Event: €125

After Party (Saturday only): €20

RSVP

Seats are limited – please confirm your attendance & let us know:

info@intoit-events.de

- * intolerances or if you prefer a vegetarian option
- * if you would like to join the After Party on Saturday
- * if you wish to attend the Wine Masterclass (limited seats!)
- * if you would like to book a place on the Shuttle Service

Menu

Trenzada

APERITIF & RECEPTION

- * CON GOFIO BUNS
- * LOCAL FISH TATAR
- * POMMES ANNA / WILD HERBS
- * WOODFIRE PORK BELLY
- * PIKE QUENELLES WITH CHAR CAVIAR
- * IBERIAN SALAMI
- * OLIVES

Paired with: Vermouth, Riesling Sekt by Clemens Busch (Mosel) & Rosado 2024 by Suertes del Marqués (Tenerife)

STARTER

- * PORCINI MUSHROOMS WITH EGG YOLK & TRUFFLE
(VEGETARIAN)

Wine pairing:

- * Riesling "vom Roten Schiefer" 2023 – Clemens Busch (Mosel, Germany)

MAIN COURSE

- * BRAISED PORK CHEEK FROM THE WOOD OVEN WITH GRAPE MUST & CAULIFLOWER PURÉE
- * (VEGETARIAN OPTION UPON REQUEST)

Wine pairing:

- * Candio 2019 – Suertes del Marqués (Tenerife)

DESSERT

- * CROQUEMBOUCHE
- * LOCAL CHEESE WITH HOMEMADE JAM

Wne pairing:

- * Riesling Kabinett 2021 – Clemens Busch (Mosel, Germany)