

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Welcome greeting from the kitchen

Mackerel

Flamed mackerel „Kabayaki“ | wasabi | charcoal | beetroot
2021 Gelber Muskateller | Bremer | Rhinehessen

Soup

Velvet soup of roast rice | pickled egg yolk | Boudin Noir | herb paste
2020 Grauburgunder | Nik Weis | Moselle

Wild Prawn

Grilled wild prawn | Banh Duc | leek | Kimchi
2021 Riesling „101“ | Josef Spreitzer | Rheingau

Fish

Iceland char | Unagi eel | dill | miso spinach | water potato
2021 Sauvignon Blanc „Aura“ | Henrici | Baden

Chicken

Mieral black feather chicken | autumn truffle | Hokkaido pumpkin | sweetheart cabbage
2015 Pinot Noir „Cuvée Paradies“ | Friedrich Becker | Palatinate

Mango

Mango | Japanese cheeecake | salty caramel | basil
2018 Riesling feinherb „Dajoar Zenit“ | Bender | Moselle

Sweet ending

4 courses	99 € without prawn and char		wine pairing 34 €
5 courses	115 € without prawn		wine pairing 42 €
6 courses	129 €		wine pairing 50 €

Für die Allergene- und Zusatzstoffe-Erklärung wenden Sie sich bitte an unser Personal.

Vegetarian Menu

— TRULY & DEEPLY & TASTY —

Welcome greeting from the kitchen

Beetroot

Variation of beetroots | wasabi | charcoal | lamb's lettuce | fennel
2021 Gelber Muskateller | Bremer | Rhinehessen

Soup

Velvet soup of roast rice | pickled egg yolk | tofu | herb paste
2020 Grauburgunder | Nik Weis | Moselle

Pumpkin

Hokkaido pumpkin | autumn truffle | sweetheart cabbage | miso spinach
2021 Sauvignon Blanc „Aura“ | Henrici | Rhinehessen

Dau Hu Duong

Soy bean pudding | grapefruit | brownie | homemade yogurt
2018 Riesling feinherb „Dajoar Zenit“ | Andreas Bender | Moselle

Sweet ending

4 courses 82 € | wine pairing 34 €

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