

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Welcome greeting from the kitchen

Trout

spiced trout | black radish | dai dai | carrot

2021 Blanc de Noir | Pinot Noir | Philipp Kuhn | Palatinate, Germany

Dashi

langoustine | peas | prawn

2020 Alte Reben | Riesling | Markus Schneider | Palatinate, Germany

Octopus

pork belly | eggplant | purple mint | mung beans

2020 Gabo do Xil | Godello | Telmo Rodriguez | Galicia, Spain

Codfish

lemongrass | vanilla | kohlrabi | sweet potato

2021 Sauvignon Blanc | Knewitz | Rhinehessen, Germany

Veal

prime boiled beef | marrow tempura | taro | fava beans

2019 Moulin-à-Vent | Gamay | Domaine du Gueret | Beaujolais, France

Pineapple

passion fruit | grapefruit ice cream | piña colada | crème fraîche

2021 Magdalenenkreuz Spätlese | Riesling | Leitz | Rhinegau, Germany

Sweet ending

4 courses	109 € without octopus and codfish		wine pairing 38 €
5 courses	125 € without octopus		wine pairing 46 €
6 courses	139 €		wine pairing 54 €

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