

# L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

## Welcome greeting from the kitchen

### "Label Rouge" Salmon

fennel | unagi-tapioka | fermented radish | dill

2022 Merlot ist Weiß | Bamberger | Nahe

### Pea

pea brew | grilled romaine lettuce heart | peach chutney | ginger air | banh hoi

2022 „Vom Haus“ | Grüner Veltliner | Pfaffl | Weinviertel

### Chicken

sot-l'y-laisse | squid | fragrant rice | cabbage | egg yolk | parmigiano reggiano

2020 Chardonnay & Weißburgunder | Dreissigacker | Rheinhessen

### Halibut

miso | sweet corn | xuxu | polenta | radishes

2020 „Edda“ | Abbé Rous | Languedoc-Roussillon

### US Shortrib

young bamboo | white onion | fermented beans | shiitake

2021 Pinot Noir | Oliver Zeter | Pfalz

### Pandan

pandan cream | raspberry | red bell pepper | yogurt

2014 Riesling Spätlese | Hüls | Mosel

## Sweet ending

4 courses	109 € without chicken and halibut		wine pairing 38 €
5 courses	125 € without chicken		wine pairing 46 €
6 courses	139 €		wine pairing 54 €