

L'arôme Menü

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

Welcome greeting from the kitchen

"Label Rouge" Salmon

fennel | unagi tapioka | pickled radish | dill

Spice Essence

duck broth | edamame | gyoza of smoked duck breast

Crème Brûlée

white sweet potato | autumn truffle | duck liver patê | lamb's lettuce

"Cherry Valley" Duck

À la chinoise | Hokkaido pumpkin | brussel sprouts | Banh Hoi | Cardoncelli mushrooms

"Valrhona Guanaja"

Cremeux of bitter chocolate | gingerbread ice cream | Williams pear | matcha

Sweet ending

4 courses	139 € without Crème brûlée		wine pairing 38 €
5 courses	155 €		wine pairing 46 €

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