

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 | pickled radish | dill
2022 Merlot ist Weiß | Bamberger | Nahe

Parsnip

roast onion essence | smoked caviar | lamb's lettuce | edamame
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 | beetroot | polenta | radishes
2020 „Edda“ | San Marzano | Puglia

Deer calf

Vietnamese coffee | Hokkaido pumpkin | Granny Smith | Cardoncelli mushrooms
2019 St.Laurent | Bischel | Rhinehessen

Pandan

pandan cream | raspberry | red bell pepper | yogurt
2019 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 €