

# L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

*Welcome greeting from the kitchen*

## Hamachi

yellowfin mackerel | watermelon radish | miso | lettuce | avruga caviar

## Cappuccino

mushrooms | bitok | leek tempura | dill

## Crème Brûlée

white sweet potato | scallop | crosne | truffle

## Codfish

passionfruit | okomesan rice | asian pistou | chorizo

## Black Angus Beef

Genmaicha tea | cardoncelli mushrooms | sweetheart cabbage | parsnip

## Lime

flamed parfait | coconut chantilly | matcha | fromage blanc | grapefruit

*Sweet ending*

4 courses	116 € without skrei & crème brûlée		wine pairing 40 €
5 courses	132 € without crème brûlée		wine pairing 48 €
6 courses	146 €		wine pairing 56 €