

# L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

*Welcome greeting from the kitchen*

## Char

Iceland char | soy beans | chives | radishes | char caviar | salsola soda  
2021 | Markus Molitor | „Haus Klosterberg“ Riesling | Mosel

## Carrot

iced | cucumber | wasabi | kohlrabi  
2022 | Knewitz | Weißer Burgunder | Rheinhessen

## Wild Prawn

xi mai | green asparagus | lemongrass | tarragon  
2022 | Bremer | „Kleinkarlbacher“ Gelber Muskateller | Pfalz

## Monkfish

wild garlic | nori | tamarind | banh canh  
2021 | Winzerhof Stahl | Chardonnay | Franken

## US Beef

short rib | eggplant | perilla | purple sweet potato  
2022 | Dieter Meier | Malbec „Puro“ | Mendoza, Argentinien

## Basil

parfait | raspberry rhubarb | ginger | rice flakes  
2022 | Oliver Zeter | „Sweetheart“ Sauvignon blanc | Pfalz

*Sweet ending*

4 courses	116 € without monkfish and wild prawn		wine pairing 40 €
5 courses	132 € without wild prawn		wine pairing 48 €
6 courses	146 €		wine pairing 56 €