

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

Welcome greeting from the kitchen

Salmon trout

asparagus beans | peach | ginger | Tapioka | lemon verbena

Tomatoe

Green-Zebra Dashi | buffalo mozzarella | basil | Granny Smith

Quail

Imperial | Bitok | bright Miso | Cai Cuc | cellery

Turbot

atlantic | Ratatouille-broth | cauliflower | bergamot | hazelnut

Veal

Piedmontese saddle | parsley | chanterelles | raspberry | rose

Yuzu

organic Strawberry | Melissa | black grass | sesame

Sweet ending

4 courses	116 € without turbot and quail		wine pairing 40 €
5 courses	132 € without quail		wine pairing 48 €
6 courses	146 €		wine pairing 56 €