

# L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

*Welcome greeting from the kitchen*

## Salmon trout

beans | peach | ginger | tapioka | lemon verbena  
Forchir | Sauvignon blanc | Friaul

## Tomatoe

Green-Zebra Dashi | buffalo mozzarella | basil | granny Smith  
Knewitz | Weisser Burgunder | Rheinhessen

## Quail

imperial | bitok | Cai Cuc | cellery  
Winzerhof Stahl | Chardonay | Franken

## Halibut

white halibut | ratatouille-broth | cauliflower | bergamot | hazelnut  
Markus Schneider | Alte Reben Riesling | Pfalz

## Veal

Piemontese saddle | parsley | chanterelles | raspberry | rose  
Friedrich Becker | Pinot noir | Pfalz

## Yuzu

organic strawberry | melissa | black grass | sesame  
Bischel | Riesling Spätlese | Rheinhessen

*Sweet ending*

4 courses	116 € without halibut and quail		wine pairing 42 €
5 courses	132 € without quail		wine pairing 50 €
6 courses	146 €		wine pairing 58 €

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