

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

Welcome greeting from the kitchen

Hiramasa "Ike Jime"

Yellowfin mackerel | carrots | calamansi | hiyashi seaweed | kinh giới

Cháo

Royal rice porridge | wild prawns | chives | pointed cabbage

Giả Cầy

Braised beef cheek a la Indochina | galangal | leek | mung beans | plantain

Pikeperch

from the wild catch | dashi beurre blanc | miso | kohlrabi | herb sails | bacon crunch

Duck

Barbarie duck breast | Hokkaido pumpkin | Purple curry | Paté | Dumpling | Brussels sprouts

Pineapple

Spiced pineapple | Kem Cốm | coconut | salty pina colada | tapioca

Sweet ending

4 courses	118 € without Pikeperch & Beef cheek		wine pairing 46 €
5 courses	138 € without Beef cheek		wine pairing 55 €
6 courses	148 €		wine pairing 64 €