

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

Welcome greeting from the kitchen

Arctic char "Kobujime"

Arctic char | caviar | celery | oxalis | ponzu

Tomato

iced tomato essence | chrysanthemum | buffalo mozzarella | soy

Scallop

from Scotland | croustillant | corn | cucumber | kimchi Kimchi velouté

Haddock

Confit | sea urchin | peas | asparagus | rhubarb | vanilla

Lamb

New Zealand rack of lamb | wild garlic bud | silken tofu | ratatouille | bay leaf

Strawberry

Organic strawberry | yogurt | Ivoire chocolate | black sesame seeds

Sweet ending

4 courses	118 € without Scallop and Haddock		wine pairing 46 €
5 courses	136 € without Scallop		wine pairing 55 €
6 courses	148 €		wine pairing 64 €