

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

Welcome greeting from the kitchen

Tuna

Yellowfin Tuna | Hokkaido Pumpkin | Granny Smith Apple | young Ginger | Passion Fruit
Sauvignon Blanc 'S' | Seeger Winery | Baden

Cappuccino

Chanterelle mushrooms | smoked Duck Breast | Chives | Wonton |
Pinot Gris | Bender Winery | Mosel

Red Shrimp

Medallion | spiced Tomato | Thai Basil | Pine Nuts | Esterházy Vegetables
Vermentino | Poderi Parpinello DOC | Sardegna

Codfish

Confit | Sea Urchin nage | Lemon Polenta | Cauliflower
Charta Riesling | Winery Spreitzer | Rheingau

Black feather chicken

Calpis Chicken | Autumn Truffle | White sweet Potatoes | Spinach | Cashew Crunch
Pinot Noir 'Cuvée Paradies' | Friedrich Becker Winery | Palatinate

Orange & Yuzu

Burnt Crème Fraîche | Spiced Orange | Yuzu Sorbet | Matcha
Riesling Spätlese 'am Schwarzen Herrgott' | Winery Engel | Rheinhessen

Sweet ending

4 courses	118 € without Red Shrimp and Codfish	wine pairing 46 €
5 courses	136 € without Red Shrimp	wine pairing 55 €
6 courses	148 €	wine pairing 64 €