

L'Arôme Menu

— TRULY & DEEPLY & TASTY —

Gladly we will accompany your menu with matching wines.

Welcome greeting from the kitchen

Trout

Fjord Trout | Cucumber | Wasabi | Icicle Radish | Sea Urchin
Pinot Blanc | Battenfeld-Spanier | Rheinhessen

Leek

Leek Royale | Urume Dashi | Caramelized Niboshi | Kinh Giói
Grüner Veltliner Federspiel | Johann Donabaum | Wachau

Scallop

Grilled Scallop | Unagi Eel | Pearl Barley | Shellfish Nage
Chardonnay Haard | Oliver Zeter | Palatinate

Ling Fish

Ling Loin | Lemongrass | Verbena | Asparagus | Passion Fruit
Sauvignon Blanc | „Laurenzikapelle“ Hofmann | Rheinhessen

Beef

Beef Tri-Tip | | Carrot | Galangal | Glass Noodles | Miso
Vino Nobile di Montepulciano | Bindella | Tuscany

Strawberry

Strawberry Chiboust | Woodruff | Mascarpone | Beetroot | Grand Marnier
Riesling Beerenauslese | Andreas Bender | Mosel

Sweet ending

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

Please ask our staff for information regarding allergens and additives.