

My philosophy

- Cooking with heart and passion -

In my menus, I invite you on a journey through my personal story and culinary path
– shaped by Italian warmth, Asian finesse, French sophistication,
and German groundedness.

Each dish reflects a part of my life and connects the different stages of my journey –
from my first professional experience in Italy, where I turned my passion for cooking
into a career, to the precision of French cuisine, and the lightness of Asian influences
that continue to inspire me.

I work exclusively with products of the highest quality and place great value
on the delicate interplay of each component.

Every ingredient should be allowed to express its own character
– honest, clear, and treated with respect.

I love combining culinary traditions with new ideas,
creating my own path from them. In my kitchen, Mediterranean depth meets
Asian lightness, tradition meets curiosity, fish meets cheese.

My goal: to create dishes that evoke emotion
– authentic, precise, and full of passion.

Because for me, cooking is the art of creating moments
that stay in your memory.

Wine pairings

We are happy to serve our menus with the matching wine pairings.
The bronze option is an alcohol -free accompaniment from different
juice manufacturers.

With the silver option, the focus is on regional wines.
The gold option accompanies your menu with international
as well as regional top-class wines, with the occasional rarity.

Your Aniello Casalino

Menu by Aniello Casalino

Scallop

pickled volcanic asparagus | saffron aioli | coriander oil | raspberry gel
imperial caviar | balsamic vinaigrette

Turbot

pancetta-tomato coat | beurre blanc | fennel pesto
umami oyster | baby fennel | fennel salad

Langoustine

hokkaido chutney | brown butter crumble | butternut cream
calamansi sorbet | hokkaido straw

Sweetbread

(vegetarian version available)

parmesan crust | mascarpone spinach | oyster mushroom
truffle jus | black truffle

French Burgundy duck

king oyster mushroom | pickled tropea onion | raviolo with duck leg ragout
nduja cream | black garlic | quail breast
breaded quail praline | nashi pear | orange jus

Cheese selection by maître affineur Waltmann

homemade fig mustard

Imperial pornstar martini

opalys chocolate | pornstar martini sorbet | champagne foam
roasted vanilla ice cream | passion fruit-cardamom bubble
mango ragout | Imperial caviar

4-course menu € 165

5- course menu € 175

6- course menu € 185

7- course menu € 195

To share

Monkfish

served to the guest with fennel-orange-salad
saffron risotto | chives beurre Blanc
€ 40 per person (from 2 person)

Vegetarian Menu

Couscous

raspberry | volcanic asparagus | saffron aioli
coriander oil | balsamic vinaigrette

Polenta

baby fennel | carrot | parmesan foam | beetroot

Dim Sum

hokkaido chutney | brown butter crumble | butternut cream
calamansi sorbet | hokkaido straw

Poached egg

mascarpone spinach | truffle jus | oyster mushrooms

Celery

nashi pear | king oyster mushroom | pickled tropea onion | orange jus
ravioli filled with Piedmontese hazelnut, celery and orange

Cheese selection by maître affineur Waltmann

homemade fig mustard

Caraibe

black currant | caramel | almond

4-course menu € 150

5- course menu € 160

6- course menu € 170

7- course menu € 180

Our recommendation as welcome drink

Served by glass

Cuvée „Katharina“ Sekthaus Raumland Flörsheim-Dalsheim	0,15 l	€ 12
“La Cuvée” brut Laurent Perrier Champagne Frankreich	0,15 l	€ 18
“Héritage“, brut Laurent Perrier Champagne Frankreich	0,15 l	€ 22
Cuvée Rosé Laurent Perrier Champagne Frankreich	0,15 l	€ 22

Our preferred champagne: Laurent Perrier

„La Cuvée“, brut	0,375 l	€ 70
„La Cuvée“, brut	0,75 l	€ 135
„Héritage“, brut	0,75 l	€ 165
„Brut Nature“	0,75 l	€ 155
Cuvée rosé, brut rosé	0,75 l	€ 165
Cuvée rosé, brut rosé	1,5 l	€ 325
2004 Alexandra Grande Cuvée rosé, brut rosé	1,5 l	€ 860

Non-alcoholic recommendation: Manufaktur Jörg Geiger

Champagner Bratbirne prickelnd	0,1 l	€ 7,5
	0,75 l	€ 50
Inspiration 4.4 Grüne Jagdbirne-Weissdorn-Holz still	0,1 l	€ 6,50
	0,375 l	€ 24
Inspiration 4.5 Traube-Lapsang Souchong Tee still	0,1 l	€ 6,50
	0,75 l	€ 35
Inspiration 4.7 Traube-Chili-Kirsche still	0,1 l	€ 6,50
	0,375 l	€ 24