

LUNCH MENU ALOIS

Kohlrabi, Mace, Seaweed

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Oyster, Lettuce, Mustard

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Red Prawn, Potato, Scallop Roe

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Char, Whey, Elderflower

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Turbot, Cherry, Jerusalem Artichoke

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Asparagus, Morel, Ox Marrow

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Date, Grape, Long Pepper

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Pigeon, Bleu d'Auvergne, Lovage

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Yuzu, Yogurt, Sesame Seeds

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Strawberry, Lemon Verbena, Sancho

LUNCH MENU . . 185 €

Wine pairing 96 €

Wine pairing Sommelier Special 145 €
(4 Wines)

Julien and Michi will be happy to help you for any further questions.

Menu is subject to change, depending on seasonality and product availability.