

LUNCH MENU ALOIS

Spring Vegetable Consommé

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Trout, Horseradish, Wasabi

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Starweed, Nori, Stracciatella

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Duck Liver, Mango, Purple Curry

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Char, Buttermilk, Chive, Kohlrabi

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Abalone, Koshihikari Rice, Caviar

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Monkfish, Escabeche, Mussels, Amalfi Salt Lemon

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Palate Cleanser

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Venison, Chioggia Beet, Almond, Blood Sausage

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Strawberry, Sesame, Dill

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Fujisan Bread, Coconut

LUNCH MENÜ . . 185 €

**Our Sommelier – Julien Morlat –
can recommend an individual Wine Pairing to our menu, starting at 95 € (4 Wines)**

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