

LUNCH MENU ALOIS

Vegetable Consommé

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Trout, Horseradish, Wasabi

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Nori, Stracciatella, Pea Sprouts

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King Crab, Seabuckthorn Berry, Granny Smith

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Char, Buttermilk, Chive, Kohlrabi

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Oyster, Seaweed, Caviar

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Monkfish, Pil Pil, Mussels, Fig Leaf

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Palate Cleanser

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Lamb, Gremolata, XO, Elderflower

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Peach, Basil, Almond

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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.