

MENU ALOIS

Vegetable Consommé

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Trout, Jalapeño, Dill

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Beef Tartar, Egg yolk, Pommes-Soufflées

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Mackerel, Nori, Koshihikari Rice

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Pâte à Choux, Rhubarb, Duck Liver

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Celery Taco, Eggplant, Shiitake

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Char, Calamansi, Sweet Potato

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Squid, Romesco, Hearts of Palm

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Scalop, Pumpkin, Shiso

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Monkfish, Bulhão Pato, Mussels

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Lobster, Sweetbread, Cauliflower

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Jerusalem Artichoke, white Truffle, Roasted Onion

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Palate Cleanser

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Venison, Beetroot, Blueberries

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Cheese, Umeboshi

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Chocolate, Banana, passion fruit

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Pistachio Cookie, Yuzu Marshmallow

MENU . . . 285 €

Our Sommelier – Julien Morlat –

**can recommend an individual Wine Pairing to our menu, starting at 145 €
Or with rare Reserve Wines from our wine cellar, up to 220 €. (6 to 8 wines)**

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