

MENU ALOIS

Sturgeon, Pumpkin Seed, Cardamom
-
Kohlrabi, Mace, Seaweed
-
Oyster, Lettuce, Mustard
-
Anchovy, Rhubarb, Almond
-
Red Prawn, Potato, Scallop Roe
-
Blood Sausage, Bergamot, Ancho Chili
-
Char, Whey, Elderflower
-
Pea, Hops, Apple Mint
-
Turbot, Cherry, Jerusalem Artichoke
-
Asparagus, Morel, Ox Marrow
-
Lamb, Cassis, Swiss Chard
-
Date, Grape, Long Pepper
-
Pigeon, Bleu d'Auvergne, Lovage
-
Tête de Moine, Rose, Onion
-
Yuzu, Yogurt, Sesame Seeds
-
Strawberry, Lemon Verbena, Sancho

MENU . . 285 €

Wine pairing 145 €
Wine pairing Sommelier Special 245 €
(7 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.