

MENU ALOIS

Spring Vegetable Consommé
-
Trout, Horseradish, Wasabi
-
Beef Tartelette, Caviar, Truffle
-
Starweed, Nori, Stracciatella
-
Tamago, Salmon Caviar, Aged Mirin
-
Duck Liver, Mango, Purple Curry
-
Char, Buttermilk, Chive, Kohlrabi
-
Abalone, Koshihikari Rice, Caviar
-
Squid, Romesco, Hearts of Palm
-
Turbot, Escabeche, Mussels, Amalfi Salt Lemon
-
Langostino, Nam Prik, Pandan
-
Maitake, Pearl Onion, Grapes, Morels
-
Palate Cleanser
-
Venison, Chioggia Beet, Almond, Blood Sausage
-
Cheese, Aceto
-
Strawberry, Sesame, Dill
-
Fujisan Bread, Coconut

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.