

# MENU ALOIS

Vegetable Consommé  
-  
Trout, Horseradish, Wasabi  
-  
Beef Tartelette, Caviar, Truffle  
-  
Nori, Stracciatella, Pea Sprouts  
-  
Tamago, Salmon Caviar, Aged Mirin  
-  
King Crab, Seabuckthorn Berry, Granny Smith  
-  
Char, Buttermilk, Chive, Kohlrabi  
-  
Oyster, Seaweed, Caviar  
-  
Squid, Romesco, Hearts of Palm  
-  
Turbot, Pil Pil, Mussels, Fig Leaf  
-  
Langostino, Nam Prik, Pandan  
-  
Mushrooms, Black Chestnut, Grapes  
-  
Palate Cleanser  
-  
Lamb, Gremolata, XO, Elderflower  
-  
Cheese, Aceto, Truffle  
-  
Peach, Basil, Almond  
-  
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.