

# MENU ALOIS

Sturgeon, Pumpkin Seed, Cardamom  
-  
Kohlrabi, Mace, Seaweed  
-  
Oyster, Lettuce, Mustard  
-  
Anchovy, Rhubarb, Almond  
-  
Red Prawn, Potato, Scallop Roe  
-  
Wild Boar, Chestnut, Woodruff  
-  
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  
-  
Rouelle Cendrée, Mirabelle, Ash  
-  
Yuzu, Yogurt, Sesame Seeds  
-  
Strawberry, Lemon Verbena, Sancho

**MENU . . . 285 €**

**Wine pairing . . . . . 145 €**  
**Wine pairing Sommelier Special . . . . 245 €**  
**(7 Wines)**

Our Sommelier team will be happy to help you for any further questions.

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