

MENU BY CHEF

TSUTOMU KUGOTA

RESTAURANT  MEGU

1 Michelin Star – The Alpina Gstaad

MISE EN BOUCHE

Okaki Asparagus

Asperge croustillante

APPETIZER PLATE 10 YEARS OF SUSHI ZEN PALACE

HORS-D'ŒUVRE DES 10 ANS DU SUSHI ZEN PALACE

Crab tartare with yuzu truffle sauce

Tartare de crabe

Kanzuri spicy tuna

Thon épicé façon Kanzuri

Shiso leaf coated with seabass

Bar dans sa feuille de Shiso

Scallops with a trio of vegetables
and sesame dressing

*Coquille Saint Jacques, légumes,
sauce sésame*

Marinated sole with grapefruit

Sole marinée au pamplemousse

Tofu Ikura

Unagi, cucumber and Kaiso Sunomono

Anguille et concombre

Ginkgo nuts Ginnan

Noix de Ginkgo

Shimeji marinated mushroom
with yuzukosho lemon

Champignons marinés au citron

Nasu Nibitashi

Aubergine

SUSHI OMAKASE

10 pieces "Sushi Collection"
celebrating 10 years

10 pièces Sushi Collection 10 ans

DESSERT

10 years celebration cake

Douceur Sushi Zen Palace

CHF 82.- Menu

CHF 100.- Menu with an aperitif cocktail – 3dl Saké