

ALYA'S by SW

Secret Table

"From spiced embers, I share cuisine born of fire and travel. From the Alps to the Mediterranean, my journey carries the scents of pepper, mace, kulfi, and gulab jamun.
A thread of memory, woven between the Himalayas and France, guided by a single desire: to celebrate taste."

SYLVESTRE WAHID
NOTHING WITHOUT LOVE

MENU

UNIQUE MENU - 9 SEQUENCES	250
• FOOD AND WINE PAIRING	190
• FOOD AND BEVERAGE PAIRING (NON-ALCOHOLIC)	110

Nine courses selected by the Chef, like a journey through his cuisine.

A menu shaped by the season, intuition, and fire, where each dish is revealed at the last moment.

A surprise journey, designed to invite you to let go and savor the moment.



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A LA CARTE

LES PRÉMICES

WINTER VEGETABLES FROM ERIC ROY 48

BROTH WITH MACE AND HORSERADISH

FOIE GRAS FROM LANDES 58

QUINCE, VANILLA, VOATSIPERIFERY PEPPER, AND TOASTED BRIOCHE

ROSCOFF CRAB 110

TAPIOCA, GREEN APPLE, CELERIAC, CLEAR CONSOMMÉ, AND GOLD CAVIAR

SEA, OCEAN, LAKE & RIVER

ROASTED TURBOT ON A BLOCK OF HIMALAYAN SALT 110

LEEKs, SAGE, AND BLACK TRUFFLE

BLUE LOBSTER 120

LIGHTLY COOKED, SPICY BROTH AND SQUASH

SCALLOPS FROM THE SEINE BAY 78

BEETROOT AND MUSTARD SEEDS

THE LAND

SAVOY LAMB 85

MARINATED WITH SEAWEED, CAPERS, AND TARRAGON ZABAGLIONE

PIGEON DES COSTIERES 78

KUMQUATS, REDUCTION OF JUICES WITH STAR ANISE, PEPPERS, AND SPICES

AGED RIBEYE STEAK (SERVES 2) 120/PERSON

GRILLED WITH PEPPER, SALSIFY, AND BLACK GARLIC

THE CHEESE

COLLECTION OF MATURE SAVOYARD CHEESES 38

BERNARD MURE-RAVAUD - BEST CRAFTSMAN IN FRANCE

THE SWEETENS

CRISP LEMON 28

ICE CREAM LIKE "KULFI"

CHEESECAKE 28

WITH SCENTS OF SAFFRON, MANGO, AND COCONUT

MY VERSION OF "GULAB JAMUN" 28

SAFFRON WHIPPED CREAM WITH GOLD LEAF

