

17 year anniversary menu

Small surprises

Aichi egg in meringue and then fried,
potato foam, white asparagus and Castelmagno cream,
roasted spinach powdered tea leaves

Tagliolini with squid ink,
squid ragout, prawns, broccoli, dried cherry tomatoes and Taggiasca olives

Chicken in porchetta,
sautéed Oka-hijiki, pickled chanterelles and black garlic sauce

First little e dessert

Chocolate of Africa: creamy, sauce,
chocolate tile with cocoa ice cream and fermented banana

Small pastry

Coffee

¥ 4,500 (¥ 5,445)

The total price including 10% taxes plus 10% service is written in brackets.
Please order the same menu for each table