

Origin

Small surprises

Lily bulb in olive oil,
mozzarella milk, sea urchins and anchovy brioche

Yagara fillet in Tuscan style batter and then fried, fresh almond cream,
marinated cabbage with Yuzu fermented bean puree and fried calamari

Roasted and not boiled burnt wheat ravioli,
saffron cream and pickled chanterelles, stewed peas, Parmigiano Reggiano foam

Roman-style roe deer escalope,
date and bread polenta, turnip greens and crunchy puff pastry

First little dessert

Coffee and milk: coffee foam and sauce,
steamed biscuit, ice cream, frozen powder and milk jelly

Small pastry

Coffee

¥ 9,000 (¥ 10,890)

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