

Contemporary

Small surprises

To start: broad bean compote with mint and micro cherry tomatoes pickles

Millefoglie of eggplant Parmigiana,
mozzarella cream and courgette flower pesto

Spinach and ricotta cannelloni, Tuscan pecorino fondue and fried wild herbs

Veal rolls with sage,
green beans with shallots and new onions with black pepper sauce

First little dessert

Peanut crepe with lemon flan ice cream
and the scent of spring

Bonbon chocolat and coffee

¥ 9,000 (¥ 10,890)

The total price including 10% taxes plus 10% service is written in brackets.
Please note that ingredients may change depending on availability.