

Creative menu

Small surprises

To start: red pepper puree and Livorno-style mussel sauce

Egg Bombolone filled with warm potato foam,
roasted green asparagus, taleggio dop cream and breadcrumbs

Sea bass fillet cooked in white wine sauce,
green bean puree and mantis crab cream with chives

Tagliatelle, ragù dell'aia, smoked scamorza cheese

Fried lamb chops, minted broad bean puree and micro cherry tomatoes

First little dessert

Dark chocolate mousse, milk chocolate and yuzu ice cream,
cinnamon linzer sablé and coconut milk foam

Small pastry

Bonbon chocolat and coffee

¥ 16,000 (¥ 19,360)

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