

Evolution

Homage to the Italian cuisine through ingredients, techniques, and taste

To start: Yellowtail lard, pickled cauliflower,
almond cream and olive bread crostino

Cuttlefish slices with ink,
foie gras with lemon and rocket pesto

Cannelloni with lamb stew
in crust and mussels in saffron scapece

Turbot escalopes Valdostana style,
spring cabbage, pesce forte sauce

Tagliolini paglia e fieno with eel ragù like a bolognese

Grilled beef fillet and stewed shank meat with paprika,
roasted onions

First little dessert

Mocha coffee: creamy, pod and white coffee foam,
hazelnut and cacao nibs ice cream, caramelized puff pastry

Small pastry

Bonbon chocolat and coffee

¥ 24,000 (¥ 29,040)

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