

Evolution

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

To start: scallops au gratin with foie gras,
green asparagus cream, balsamic vinegar pearls

Lobster with sage, Mezza luna of turnips with yogurt,
cauliflower giardiniera, cooked wine and warm zabaglione
with candied tomatoes

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

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

Green lasagnette handmade pasta, wild boar ragout,
celeriac bechamel and roasted marrow

Beef fillet impanato and then fried,
coffee and whiskey bamboo, green broccoli sauce

First little dessert

Strawberry crepe, Vin Santo ice cream,
citrus sauce and “Matcha” green tea crunch

Small pastry

Bonbon chocolat and coffee

¥ 23,000 (¥ 27,830)

“Our selection of Italian cheeses of the week” ¥ 3,000 (¥ 3,630)

The total price including 10% taxes plus 10% service is written in brackets.

Please order the same menu for each table