

18th Anniversary Menu

Small surprises

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

Beetroot and ricotta cappelletti salad,
smoked scamorza and salted pistachios

Tagliolini paglia e fieno with eel ragù like a bolognese

Veal and white asparagus Milanese style,
sautéed green beans with basil, pickled mushrooms and citrus powder

First little dessert

Milk and strawberry: ice cream, sablé jelly and milk sauce,
mousse, strawberry coulis and light meringue

Small pastry 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.