

Discovery

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

Lily bulb in olive oil,
mozzarella milk, sea urchins and anchovy brioche

Spaghetti “cacio e pepe”
with cheese and fresh pepper and egg yolk like a bottarga

Chicken in porchetta,
sautéed Oka-Hijiki, pickled chanterelles and black garlic sauce

A sweet surprise from the pastry Chef

Small pastry

Coffee

3 types of wine by the glass or 3 types of soft drinks and mineral water

1 glass each of sparkling wine, white and red
non-alcoholic sparkling wine,
1 each of white grape and red grape juice
and

Mineral water (still or sparkling water)

¥ 20,000

Including 10% tax, 10% service