## **Symposium**

## Small surprises

Nagoya Cochin egg Bombolone filled with cream of potatoes, with Oka-Hijiki, fresh pecorino cream

Crispy lasagnetta with green leaves, green asparagus bechamel and parsley oil

Turbot escalopes Valdostana style, spring cabbage, pesce forte sauce

First little dessert

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

Small pastry

Coffee

¥ 5,000 (¥ 6,050)