

Mother Earth Menu (Lacto Ovo Vegetariann)

“A grace by air and earth”

The first course is a perfume. Herbs and flowers are enclosed in transparent chips.



Tomato salad with barley, ricotta cheese cream and fennel

Fresh botanical extracts impart a fresh acidity and sweetness, creating a refreshing natural environment. To maximize the goodness of Toyohashi tomatoes, various types of tomatoes are used in salads.



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Composition of asparagus:

Produces sustainability by using every corner of the vegetables.
Taste the grilled asparagus, cream and Cream Brulée
with a few drops of balsamic vinegar.



Poached egg, zucchini cream with garlic and crispy textures

The proteins your body needs.
Poached egg dressed in zucchini
and Parmesan cheese. Crispy courgette flowers.



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Pasta and beans: green “cavatelli pasta” with basil

Cavatelli handmade pasta is finished in green
and looks like green beans, just like a hot bean salad.



Beetroot risotto with saffron flavor's turnip,

Beetroot, which has long been used as a raw material for sugar,
has sweetness and richness,
and is finished with butter and cheese.



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Roasted carrot with Tequila, thyme, carrot cream
and hazelnuts with star anise

Carrots are sprinkled with tequila and toasted, and the aroma of star anise is extracted over time and combined with cream. The sweetness of carrots and anise combine to create an unimaginable taste.



Panna cotta with corn, coconut soup and coconut pie

Corn panna cotta. A dish finished with a refreshing coconut sauce, jelly and sorbet.



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Tahitian vanilla cream, chamomile ice cream, elderflower granite, cherries with blackcurrant and fresh mango from Miyazaki

Various perfumes have been added to Miyazaki Mango.
Tahitian vanilla mousse, chamomile ice cream,
elderflower granita, cassis cherry.



Our research letting ourselves be guided by the continuous change of nature and from our personal vision of vegetable cuisine, a menu that knows how to express concepts and values on respect for it.

Executive chef Ricardo Monco

¥ 19,000 (¥ 22,990)

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