

Earth mother

Our research is guided by the continuous changes in nature

To start: our version of Tuscan panzanella:
tomato, onion, ricotta, basil, toasted bread and cucumber sorbet

Saffron egg Bombolone, black truffle cream,
with chard and raw ham broth jelly

Breaded and fried sea bass fillet,
grilled lettuce and mullet bottarga

Tagliolini with courgette flower and pistachio pesto,
meuniere sazae and fermented lemon powder

Beef escalope in anchovy cream,
black garlic puree and shallot salad

First little dessert

A sweet surprise from the pastry Chef

Small pastry

Bonbon chocolat and coffee

¥ 16,000 (¥ 19,360)

“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