

Evolution

Small surprises

Sliced grouper with citrus fruits, crunchy black garlic,
avocado slightly spicy, coconut sauce and laurel chickpea fritters

“Chicche (like gnocchi)” of pumpkin,
Taleggio fondue and apple mustard

Roasted Amadai with its scales, fennel cream,
whelk shellfish ragout, tarragon and dill

Roasted beef fillet and conger pike cream sauce,
breaded and then fried lotus root, pickled capers and wild rocket

Babà with Taggiashe olives and fresh tomato, sweet and sour red peppers

First little dessert

Fig dessert: fig compote with red port,
procopio cream ice cream, blackcurrant mousse,
brioche bread pudding and spiced milk

Small pastry

Bonbon chocolat and coffee

¥ 25,000 (¥ 30,250)

“Our selection of Italian cheeses of the week” ¥ 2,500 (¥ 3,025)

The total price including 10% taxes plus 10% service is written in brackets.
Please order the same menu for each table