

Evolution

Homage to the Italian cuisine through ingredients, techniques, and taste

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

Butter puff pastry of squid, sea urchins,
boiled lard, orange and white turnip

Crispy lasagnetta with green leaves,
asparagus béchamel and parsley oil

Candied conger eel skewer, then barbecued,
with onion mayonnaise and Yuzu mixed salad

Risotto with sweet red pepper, lemon,
capers and roasted scallops

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

First little dessert

Mango dessert: fromage blanc foam,
cream gelato, jasmine jelly and fresh mango from Miyazaki

Small pastry

Bonbon chocolat and coffee

¥ 24,000 (¥ 29,040)

“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