

Special pasta menu

To start : Jerusalem artichoke,
bagna cauda cream and black truffle

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

Turbot slice meunière with juniper berries,
almond cream, garlic petit vert, saffron zabaglione

Trofie with pistachio pesto,
abalone ragù with white wine and fermented lemon powder

Tagliatelle alla chitarra with fassona ragù

Beef escalope in roasted bread cream,
black garlic puree and sweet and sour shallots

First little dessert

Milk and strawberry: ice cream, sablé jelly and milk sauce,
mousse, strawberry coulis and light meringue

Small pastry

Bonbon chocolat and coffee

¥ 20,000 (¥ 24,200)

“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