

Earth mother

Our research is guided by the continuous changes in nature

To start: Cod milt alla plancia, potato cream and truffle

Lily bulb in olive oil,
mozzarella milk, sea urchins and anchovy brioche

Spaghetti with cheese and fresh pepper and egg yolk like a bottarga

Roman-style roe deer escalope,
date bread polenta, turnip greens and crunchy puff pastry

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