Earth mother

Our research is guided by the continuous changes in nature

To start: Break the ball

Egg Bombolone filled with cream of potatoes, with marinated mushrooms, black cabbage and pancetta powder

Turbot meunière with juniper berries, fresh peanut cream, sauteed Kinji-sou, zabaione with mullet bottarga

Tortello of stewed rosticciana, bagna cauda of red pepper and 24-month Parmigiano Reggiano

Grilled duck, its leg in a croquette, with spiced spinach cream, purple cabbage salad and apple mustard

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" $\frac{1}{2}$ 3,000 ($\frac{1}{2}$ 3,630)