

## A LA CARTE

### To start

Sliced grouper with citrus fruits, crunchy black garlic, avocado slightly spicy, coconut sauce and laurel chickpea fritters	¥	5,000	( ¥ 6,050 )
Fried free-range chicken egg in meringue, polvere di pancetta, porcini mushrooms and kale	¥	5,000	( ¥ 6,050 )

### Pasta

Round of agnolotti filled with stewed black chicken, fonduta di Parmigiano Reggiano 24 mesi, olio di noci tostate e crescione	¥	9,000	( ¥ 10,890 )
"Spaghetti alla chitarra" with seafood, bread crumbs and mullet roe	¥	9,000	( ¥ 10,890 )
"Tajarin" pasta with 40 egg yolks, 24 month Parmigiano Reggiano fondue and white truffle	¥	14,000	( ¥ 16,940 )

### Main courses

Roasted Amadai with its scales, fennel cream whelk shellfish ragout, tarragon and dill	¥	14,000	( ¥ 16,940 )
Roasted duck breast, fresh squash with mustard seeds and duck liver parfait	¥	18,000	( ¥ 21,780 )
Roasted beef fillet and marinated eel cream, breaded and then fried lotus root, pickled capers and wild rocket	¥	18,000	( ¥ 21,780 )



Our selection cheeses of the week	¥	3,000	( ¥ 3,630 )
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The total price including 10% taxes plus 10% service is written in brackets.

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## Our Desserts

### The desserts of Kohei Shima Pastry chef

Pear cooked in spices with light caramel ice cream, yogurt panna cotta, milk foam and pear paper	¥ 2,800 ( ¥ 3,388 )
The chestnut: in mousse, chestnuts cooked in honey, Mirasaka ricotta ice cream, Japanese massa and liquorice jelly	¥ 2,800 ( ¥ 3,388 )
Yuzu milk chocolate cream, coconut sorbet, light cocoa biscuit and Piedmontese hazelnut praline	¥ 2,400 ( ¥ 2,904 )
Vanilla Soufflé brulée tonka bean ice cream and coffee sauce	¥ 5,000 ( ¥ 6,050 )
Assortment of ice-creams and sherbets	¥ 2,400 ( ¥ 2,904 )

### Chocolate assortment and little surprises

The total price including 10% taxes plus 10% service is written in brackets.