## A LA CARTE

## To start

Burdock pudding, crab fritters, agretti, parsley extract and pork rinds marinated in vinegar	¥	3,000	(¥	3,630)
Nagoya Cochin egg Bombolone filled with cream of potatoes, with marinated mushrooms, black cabbage and pancetta powder	¥	3,500	(¥	4,235 )
Butter puff pastry of squid, sea urchins, boiled lard, orange and white turnip	¥	<b>4,</b> 000	(¥	4,840)
Pasta				
Crispy lasagnetta with green leaves, celeriac bechamel and parsley oil	¥	4,000	(¥	4,840)
Tagliatelle alla chitarra with fassona ragù	¥	5,000	(¥	6,050)
Trofie with pistachio pesto, abalone ragu with white wine and fermented lemon powder	¥	7,000	(¥	8,470)
Tajarin with 40 egg yolks and white truffle, and 24-month Parmigiano Reggiano fondue	¥	16,000	(¥	19,360)
Main courses				
Turbot slice meunière with juniper berries, fresh peanut cream, sauteed Kinji-sou, zabaione with mullet bottar	¥ ga	9,000	(¥	10,890)
Roasted Amadai with its scales, zucchini cream with aromatic herbs, anchovy cramble	¥	12,000	(¥	14,520)
Grilled duck, its leg in a croquette, with spiced spinach cream, purple cabbage salad and apple mustare		13,000	(¥	15,730)
Beef escalope in roasted bread cream, black garlic puree and sweet and sour shallots	¥	14,000	(¥	16,940)

## A LA CARTE

## Our Desserts

served with many small surprises

Pear with lemongrass, caramel ice cream, Japanese pear granita, apricot gel, coconut milk and orange sauce	¥	3,000	(¥	3,630)
Mont Blanc in our own way with white cheese ice cream and yuzu scent, sweet milk sauce, blackcurrant jelly, dried milk and chestnut wafer	¥	3,000	(¥	3,630)
Chocolate No.9: Chocolate Cake of 9 Kinds of Chocolate	¥	<b>2,</b> 800	(¥	3,388)
Vanilla brulée soufflé, with Vin Santo ice cream and cantuccio di Prato sauce	¥ prepa	5,000 cation tir		6,050 ) min
Assortment of ice-creams and sherbets	¥	<b>2,4</b> 00	(¥	2,904)

Chocolate assortment and little surprises The desserts of Kohei Shima Pastry chef

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