

À LA CARTE

To start

Roasted eggplant crepe, amatriciana sauce and onion fondue	¥ 2,500 (¥ 3,025)
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	¥ 3,500 (¥ 4,235)

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 ragù with white wine and fermented lemon powder	¥ 7,000 (¥ 8,470)
Tajarin with 40 egg yolks, with sautéed porcini mushrooms and 24-month Parmigiano Reggiano fondue	¥ 7,000 (¥ 8,470)

Main courses

Turbot slice meunière with juniper berries, fresh peanut cream, sautéed Kinji-sou, zabaione with mullet bottarga	¥ 9,000 (¥ 10,890)
Roasted Amadai with its scales, zucchini cream with aromatic herbs, anchovy crumble	¥ 12,000 (¥ 14,520)
Grilled duck, its leg in a croquette, with spiced spinach cream, purple cabbage salad and apple mustard	¥ 13,000 (¥ 15,730)
Beef escalope in roasted bread cream, black garlic puree and sweet and sour shallots	¥ 14,000 (¥ 16,940)

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

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Our Desserts

served with many small surprises

Tahitian vanilla cream, yogurt sorbet, figs with tomato, olive oil biscuit and sablé Breton	¥ 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	¥ 2,800 (¥ 3,388)
Vanilla brulée soufflé, with Vin Santo ice cream and cantuccio di Prato sauce	¥ 5,000 (¥ 6,050) preparation time 25 min
Assortment of ice-creams and sherbets	¥ 2,400 (¥ 2,904)

Chocolate assortment and little surprises

The desserts of Kohei Shima Pastry chef

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