

# A LA CARTE

## To start

Saffron egg Bombolone, black truffle cream, with chard and raw ham broth jelly	¥ 2,500 ( ¥ 3,025 )
Roasted eggplant crepe, amatriciana sauce and Pecorino cheese fondue	¥ 2,500 ( ¥ 3,025 )
Butter puff pastry of squid, sea urchins, boiled lard, orange and white turnip	¥ 3,500 ( ¥ 4,235 )

## Pasta

Creamy spinach and ricotta "Gnudi", with pine nut emulsion and pine needle oil	¥ 4,000 ( ¥ 4,840 )
Crispy lasagnetta with green leaves, asparagus béchamel and parsley oil	¥ 4,000 ( ¥ 4,840 )
Risotto with sweet red pepper, lemon, capers and roasted scallops	¥ 5,000 ( ¥ 6,050 )
Tagliolini with courgette flower and pistachio pesto, meuniere sazae and fermented lemon powder	¥ 6,000 ( ¥ 7,260 )

## Main courses

Breaded and fried sea bass fillet, grilled lettuce and mullet bottarga	¥ 8,000 ( ¥ 9,680 )
Candied conger eel skewer, then barbecued, with onion mayonnaise and Yuzu mixed salad	¥ 11,000 ( ¥ 13,310 )
Stewed Lamb bread and purple cabbage leaf with pink pepper	¥ 9,000 ( ¥ 10,890 )
Beef escalope in anchovy cream, black garlic puree and shallot salad	¥ 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

Cherries and Violet: marinated cherries, ¥ 3,000 ( ¥ 3,630 )  
violet sorbet, sponge biscuit and light yogurt sauce

Mango dessert: fromage blanc foam, ¥ 3,200 ( ¥ 3,872 )  
cream gelato, jasmine jelly and fresh mango from Miyazaki

Brazilian milk chocolate cream, ¥ 2,600 ( ¥ 3,146 )  
Earl Gray tea ice cream, bergamot gianduja cream,  
soft biscuit and hazelnut milk

Vanilla brulée soufflé, ¥ 5,000 ( ¥ 6,050 )  
with Vin Santo ice cream and cantuccio di Prato sauce  
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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