

## Special menu with porcini mushrooms

### Small surprises

Butter puff pastry of squid, sea urchins,  
boiled lard, orange and white turnip

Turbot slice meunière with juniper berries,  
fresh peanut cream, garlic Kinjira, zabaglione with mullet bottarga

Tajarin with 40 egg yolks, with sautéed porcini mushrooms  
and 24-month Parmigiano Reggiano fondue

Charcoal grilled beef fillet, fried porcini mushrooms in batter,  
black garlic puree and sweet and sour shallots

### First little dessert

A sweet surprise from the pastry Chef

Small pastry

Coffee

¥ 18,000 (¥ 21,720)

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

Please order the same menu for each table