

Dinner course “Menu Saison”

18,000 yen per person

Menu

Amuse-bouche

Amakusa Pintade "Show Froid" with Vin Jaune Scent

Fricassee of Amakusa Abalone and Liver Puree, with Mushrooms and Spelt Wheat "Arroz«

Poached Kyushu Flounder, Mussels Marinière from Mont Saint-Michel, Saffron Scent

Roasted Ezo Venison, Yamatomachi Beets, Sauce Poivrade

Avant-dessert

Dessert

Mignardises

Coffee