

SEASONAL MENU 18,000 yen per person

Amuse-bouche

Poached White Asparagus from France, Tartare of Kuruma Prawn from Amakusa, Sauce Maltaise

Pâté en Croûte

Steamed Amakusa Natural Sea Bream Encrusted with Herbs, Confit of Koitomato Tomato, Sauce Noilly

Roasted Pigeon from Landes, France, Sauce Salmis, Provençale

★Can be changed to Japanese Wagyu Fillet (Additional 2,000 Yen)

Avant-dessert

Dessert

Mignardises

Coffee