

Dinner course “Menu Saison”
18,000 yen per person

Menu

Amuse-bouche

Amakusa crab remoulade and white asparagus
With French caviar
Citrus-flavored sauce Hollandaise

Veau de veau meunière
Morell mushroom risotto
Red wine sauce

Black sole Dugrelle style

Roasted French veal filet
Braised fenouille and Comté cheese chiffon
Simple meat jus with the aroma of truffles
*Can be changed to Wagyu beef (plus 2,000 yen)

Avandes dessert

Dessert

Mignardises

Coffee