

Dinner course “Menu Saison”

18,000 yen per person

[July - August]

Menu

Amuse-bouche

Tartare of marbled horse meat, French caviar, Fourme
d'Ambert mousse

Australian winter truffle, confit of Yamame trout from
Minami-Aso

Crispy scale-grilled splendid alfonsino and European
mussels

Roasted French lamb

★ Wagyu fillet can be substituted (additional 2,000 yen)

Avant-dessert

Dessert

Mignardises

Coffee