

Dinner course “Menu Saison”

18,000 yen per person

[September]

Menu

Amuse-bouche

Amakusa Kuruma prawn and spear squid in a dome presentation

Kyushu eel braised in red wine, with French Cèpes bordelaise and truffle risotto

Pan-seared Kyushu Akou grouper with sea urchin beurre blanc sauce

Duo of Quebec duck with Oomasari peanuts and blue cheese à la Crème, served with fig compote

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

Avant-dessert

Dessert

Mignardises

Coffee