

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

Menu

Amuse-bouche

Blue lobster and squid dom

Kyushu eel stewed in red wine, French ceps Bordelaise,
and truffle risott

Poached Kyushu jackfish, Mont Saint-Michel mussels
marinière

Quevec duck duo, lobster and blue cheese à la crème, and
fig compote

★Substitute for Wagyu beef fillet (additional ¥2,000)

Avante-dessert

Dessert

Mignardises

Coffee