

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

Menu

Amuse-bouche

Chilled guinea fowl from Amakusa with Vin Jaune aroma

Fricassee of abalone from Amakusa and liver puree,
mushroom noodle style, parsley emulsion

Steamed Kyushu flounder, marinière of mussels from Mont
Saint-Michel, saffron flavor

Roast Ezo venison, beets from Yamato Town, sauce
poivrade

★Can be changed to Wagyu fillet (plus 2,000 yen)

Avant-dessert

Dessert

Mignardises

Coffee