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SPECIAL COURSE

MEMU

* Black Truffle Toast

* Lily Root and Yuzu Milk Foam

* Squid and shrimp tartar with caviar

* Burrata cheese and oysters with tomato jelly

* Black truffle Salad with Scallops

* Black truffle ravioli and consommé

* Roasted fresh fish with white wine sauce

* Today's recommended meat dish and black truffle

* Shiso leaf sorbet

* Strawberry and black truffle tart

* Cacao and water ice cream

* Hokkaido black soybean tea

¥66000 (inc.tax)

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STANDARD COURSE

MEMU

* Two kinds of small tarts

* Carrot mousse with basil and hairy crab

* Burrata cheese and beet combination

* Scallop and sweet shrimp tartar with herb salad

* Chawanmushi with Hokkaido abalone and sea urchin with clam sauce

* Sauteed fresh fish with white wine butter sauce

* Meat of the day with red wine and berry sauce

* Shiso leaf sherbet

* Strawberry and Hokkaido milk ice cream

* Cacao and water dessert

* Hokkaido black soybean tea

¥38500 (inc.tax)

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WHITE TRUFFLE COURSE

MEMU

- * Mushroom Biscuit and White Truffle

- * Lily root Chawanmushi with white truffle

- * Squid and shrimp tartar with caviar

- * Burrata cheese and oysters with tomato jelly

- * Fried bread with braised Hokkaido lamb with white truffle

- * White truffle consommé soup

- * Fresh fish in butter sauce with white truffle shavings

- * Meat of the day with white truffle shavings

- * Shiso sorbet

- * Mont Blanc with white truffle ice cream

- * Hokkaido black soybean tea

¥121000 (inc.tax)