Dinner Course

17：30～21：30　(20：00L.O)
※Weekends and Public Holidays 17：00～



Saison　¥8,500

Aperitif
δ
Amuse-bouche
δ
Today's Chef's Recommended Appetizer
δ
Braised Domestic Beef with Seasonal Vegetables
δ
Milk Espuma Snow Globe, Charlotte Poire-Style
δ
Bread
δ
Blended coffee or tea

【Option】
Change Main Dish (Braised Domestic Beef)
➢ Change to Kuroge Wagyu sirloin　＋¥2,000

Lien　¥10,500

Aperitif
δ
Amuse-bouche
δ
Mosaic-Style Kobe Pork
And Foie Gras Pâté en Croute
δ
Mijoté of Winter Yellowtail and Daikon Confit
with Garlic-Infused Anchovy Sauce
δ
Braised Domestic Beef with Seasonal Vegetables
δ
Milk Espuma Snow Globe, Charlotte Poire-Style
δ
Bread
δ
Blended coffee or tea

【Option】
Change Main Dish (Braised Domestic Beef)
➢ Change to Kuroge Wagyu sirloin　＋¥2,000

Ruban　¥14,000

Aperitif
δ
Amuse-bouche
δ
Snow Crab and Cauliflower Salad,
Arranged Like a Bouquet
δ
Marinated Venison and Beets
Contrasted with Sour Cream
δ
Mijoté of Winter Yellowtail and Daikon Confit
with Garlic-Infused Anchovy Sauce
δ
Roasted Kyoto Duck
with Campari and Grilled Mandarins
δ
Milk Espuma Snow Globe, Charlotte Poire-Style
δ
Bread
δ
Blended coffee or tea

【Option】
Change Main Dish (Roasted Kyoto Duck)
➢ Change to Kuroge Wagyu sirloin　＋¥2,000

※Price listed above include tax and service fee.　※Guests with food allergies, please notify restaurant staff. Thank you.　※The menu may vary due to availability of ingredients.