

# Chanter

Small appetizer

Bigfin reef squid with horseradish mascarpone cream and prosciutto  
Caviar 10g up (+¥5.000)

Today's seasonal fish dish

Roasted sirloin of beef with Madera sauce

or

Roasted filet of beef with Madera sauce +¥1,900

or

Roasted filet of A4 Wagyu beef with Madera sauce +¥3,000

or

Roasted A4 Wagyu filet Rossini style +¥5,000

Peaches and red berries with fromage blanc sorbet

Coffee and small delicacies

¥12,900

# Rose

## Small appetizer

Chilled seasonal fish and summer vegetables with Provençale sauce

Caviar 10g up (+¥5,000)

Foie gras terrine with wine gelée and grapes

Conger eel and abalone with summer vegetable noodles and bouillabaisse sauce

Roasted filet of beef with Madera sauce

or

Roasted A4 Wagyu filet +¥3,000

or

Roasted A4 Wagyu filet Rossini style +¥5,000

or

Roasted and confit venison loin with juniper berry sauce +¥ 3,000

Mango Vacherin with Coconut Sorbet

Coffee and small delicacies

¥18,900

# *Sakura*

Small appetizer

Sea urchin bavarois and cauliflower mousse with crab meat and caviar

Caviar 10g up(+¥5,000)

Sweetbread meuniere with basil sauce

Lobster fricassée with summer vegetables

Rose and raspberry granita

Roasted duck breast with seasonal fruit sauce

or

Roasted A4 Wagyu filet Rossini style

or

Roasted and confit venison loin with juniper berry sauce

Fig and chocolate tartlet with vanilla ice cream

Coffee and small delicacies

**¥26,900**