

Le Port 12,000 yen (tax included)

● Amuse 1

- Crab bisque and scrambled eggs

● Amuse 2

Awajishima onion dekurinezon

- quiche
- Brute
- Tuile and mousse
- Beef carpaccio

● Hors d'oeuvre 1

- Rappan and lobster roulade, semi-dried tomato and mustard sauce

● Hors d'oeuvre 2

- Poiret of foie gras, winter radish, sauce perigueux

※soup

Seasonal soup (+700 yen)

●Fish dishes

Angel shrimp and seafood mousse with lobster consommé

● Rest your mouth

Perilla granite

●Meat dishes

~Please choose one item from the menu below~

- Sautéed domestic beef fillet, red wine sauce
- Roasted French Challans duck
- Kuroge Wagyu beef loin, Japanese sauce (+3,200 yen)
- Rossini-style Japanese black beef fillet (+3,800 yen)
- Kobe beef misuji (+3,500 yen)

●Dessert

~Please choose one item from the menu below~

- Opera
- Crepe suzette (accepted from two people) (+1,650 yen)

●Drinks after meals

coffee or tea or his herbal tea

Small sweets