

# DINNER

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## Filare

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¥33,000

(including 10% consumption tax and 15% service charge)

Hamaguri clams from Kuwana in Mie with Italian green peas

Zeppolini stuffed with sakura-ebi shrimps from Suruga Bay

White miso gougère

Grilled white asparagus with broad beans

Sautéed foie gras with spring cabbage risotto and Marsala sauce

Spaghetti with wild vegetables and firefly squid from Toyama

Acqua pazza of sakuradai snapper from Tokushima with tapenade

Roast French lamb perfumed with cherry blossom,  
and morels and bamboo shoot in vin jaune sauce

Red Pearl strawberries from Sano Farm in Tomioka

Odawara Shonan Gold orange tart

The content of menus may vary according to season and availability of ingredients.

The restaurant uses rice grown in Japan.

Please let us know in advance if you have any food allergies or dietary restrictions,  
or if there are any foods you dislike.

# BREAKFAST

Yugawara Mandarin Orange Juice

Hiramatsu Original Tomato Juice

Croissant, Homemade Toast and Rosemary Focaccia

Homemade Whipped Butter, Jam and Honey

Spring daikon salad with dry-cured  
Okamura beef ham and herb couscous

Minestrone of seasonal vegetables

New onions and chicken thigh au gratin with  
Lyonnaise sauce and a poached egg

Fruit and yoghurt with buckwheat granola

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