

# Untrize / À la carte

## Apéritif

Mixed nuts	¥500
Chocolate	¥500
Seasonal vegetables salad from Awaji Island with homemade Awaji Onion dressing	¥1,000
Assortment of 3 types of French appetizers	¥1,300
Assortment of 3 types of cheese	¥1,500
Assortment of 5 types of cheese	¥2,300
Angel Shrimp and seasonal seafood with vegetables ajillo	¥1,400
Assortment of Prosciutto di Parma and salami	¥1,500
Assorted amuse-bouche	¥1,800

## Hors d'oeuvres

Terrine of seasonal vegetables with fresh seafood	¥1,200
Pate de champagne and lightly smoked duck breast	¥1,200
Smoked scallop and grilled eggplant, served with Roquefort flavoured sauce	¥2,000
Marinated scallop and déclinaison of corn, served with consomme jelly	¥1,800
Galette of young sweetfish, served with Wasabi flavoured cream	¥2,000
Oil-grilled eggplant and pike conger with Citrus flavour	¥2,000

## Poisson

Grilled fresh fish from Seto Inland Sea with herb bread crumbs, served with ratatouille and mozzarella cheese fritters	¥2,200
Spicy fritters of Kenken fishing bonito from Wakayama, prepared using the original fishing technique for the best taste, served with ratatouille and Sauce Hollandaise	¥2,200
Spiced grilled fresh fish from Seto Inland Sea, served with paprika sauce	¥2,400

## Viande

Navarin d'agneau hachis parmentier style	¥1,800
Confit of Awaji Chicken round, gizzard and hearts with mousse white liver, served with ginger flavoured Jus Sauce	¥2,000
Roasted "Kyogamo", duck breast brand from Kyoto, served with green pepper-flavoured Jus sauce	¥3,000
Grilled Kobe Beef loin, served with sherry vinegar sauce	¥6,500
Grilled Kobe Beef fillet, served with red wine sauce	¥8,000

## Dessert

Enjoyment of early summer	¥1,400
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## Set menu

Assortment of 10 appetizers + selectable main dish (with a glass of wine)	¥5,000
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