

新緑

Kaiseki New green Seasonal Menu 6-Course
Vers groen Seizoens-Kaiseki – 6-gangenmenu €110
Sake/Wine Pairing – 4 Glasses €32

前菜 Appetizer

法蓮草胡麻よごし Spinach with Sesame Paste, Spinazie met sesamsaus
玉子豆腐クレソン餡かけ Egg Tofu with Watercress Sauce、Koude eitofu met waterkerssaus
合鴨オレンジ昆布出汁餡掛け、Roasted Duck with Orange & Kombu Dashi Sauce
鶉卵、里芋田楽 Boiled Quail Egg、Simmered Taro with Miso Sauce
サーモン囊和え Salmon with Grated Radish Yuzu flavor、Zalm met geraspte radijssaus Yuzu smaak 鰻
棒寿司 Grilled Eel Pressed Sushi、Geperste sushi met paling

お碗 Seasonal Soup

白アスパラすり流し、海老真丈
White Asparagus Soup with Shrimp Dumpling

お造り Sashimi

湯霜鮪、はまち、鮫肝鱸、甘海老、北寄貝、鰯
Seared Tuna (Yubiki-style Sashimi)、Yellowtail (Hamachi)、Monkfish Liver (Ankimo)
Sea Bass (Suzuki)、Sweet Shrimp (Amaebi)、Surf Clam (Hokkigai)、Marinated Mackerel (Shime Saba)

お凌ぎ Interlude Dish

帆立、鳥つくねの山椒貝焼き
Scallop & Chicken ball Grilled in Shell with Sansho、Coquille en kip-bal gegrild in schelp

強肴 Main dish

牛サーロイン山葵オニオンソース、
Grilled Beef Sirloin with Wasabi Onion Sauce
Gegrilde biefstuk (sirloin) met wasabi-uien saus
Optioneel: A5 Japanese Wagyu Sirloin Steak (Teppanyaki Style) +€37,50

デザート Dessert

チェリームース、カシスソルベ、季節のフルーツ
Cherry Mousse, Cassis Sorbet & Seasonal Fruits、Kersenmousse, cassissorbet en seizoensfruit