

Saison Dinner

¥6,800



*Terrine of Zuwai Crab, Squid and Chopped Rawan Butterbur
TOKACHI Potato and Beets Sauce*

Cabbage Cream Soup

*Sauteed Today's Fish and Small Shrimps Mousse
Rosted Turnip
Hassaku Orange Sauce*

*TOKACHI Beef Tenderloin Steak
with Roasted Onion, Chorizo Sausage and Spring Wild Plants
Black Pepper Sauce*

Strawberry Mousse with Salted Cherry Blossoms Leaves

Hotel Made Bread

Cooffee or Tea

Tax and service chage included.

Reservation Required
until 5 pm the day before

Spécialité

¥ 9,800



Amuse Bouche

Vegetables Mousse with HIROO Kelp Jelly

Today's Soup

Sauteed Fish and Vegetables of Season
Shrimp Flavored Tokachi Salt

Chef's Choiced TOKACHI Beef Steak
SHIMIZU Black Garlic Flavored Madeira Sauce
INOUE Farm 2 Years Aged Potato and Vegetables

Today's Pasta

Patissier Chef's Dessert

Herb Tea

Tax and service chage included.



<Set Menu>



Tokachi F1 Beef tongue Stew Set ¥4,400

Tokachi Beef Stew Set ¥4,000

Hotel made Humburg (200g) with Boild Egg Set ¥3,500

Sauteed Fish with Seafoods Set ¥4,000

<StaekeMenu>

Tokachi Beef Tenderloin (100g) Set ¥4,600

Tokachi Japanese Black Beef Sirloin (100g) Set ¥6,500

<The Set Includes>

Soup / Salad / Bread or Rice / Dessert / Coffee or Tea

Appetizers

Potatoes Raclette ¥ 850

Raw Ham Salad ¥ 1,250

Fried Patato and Sausages ¥ 1,350

Assorted Cheese of Tokachi ¥ 1,500