

Saison Dinner

¥6,800

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*TOKACHI Asparagus Mousse and Mrinated Shrimp  
with HIROO Kelp Jelly*

*SHIKAOI Deer Meat Bacon and Water Shirdl in Consomme Soup*

*Sauteed Today's Fish  
Roasted Bamboo Shoot and Japanese Basil Puree  
Grilled Miso Flavored Cream Sauce*

*TOKACHI Beef Tenderloin Steak  
and Part Bick Rolled TOKACHI Burdoc and Beef  
Marinated Purple Cabbage*

*Strawberry Mousse Salted Cherry Blossoms Leaves Flavor*

*Tiramisu of White Runner Beans*

*Coffee or Tea*

Tax and service chage included.

Reservation Required  
until 5 pm the day before

*Spécialité*

¥ 9,800

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*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 (200 g) 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*

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|---|---------|
| <i>Potatoes Raclette</i> .....          | ¥ 850   |
| <i>Raw Ham Salad</i> .....              | ¥ 1,250 |
| <i>Fried Patato and Sausages</i> .....  | ¥ 1,350 |
| <i>Assorted Cheese of Tokachi</i> ..... | ¥ 1,500 |