



HÔTEL de L'ALPAGE

Dinner Course

Soft steamed Shamo Chicken Breast with Apple Purée

Cold Vegetable soup and Consommé "Paris Soir"

New Zealand Langoustine served with seasonal salad

Main Course

"Mi Cuit" of Shinshu Salmon with white wine sauce

Or

Special Beef Fillet grill with Périgueux sauce

(Add Foie Gras - + 3,630)

Assortment of desserts

Coffee or Tea

27,000

Please inform our staff should you have any dietary requirements or would like to review our allergen menus.

All prices are in Japanese Yen, inclusive of service charge and consumption tax.

Contents may change depending on the availability of ingredients



HÔTEL de L'ALPAGE

Special Course

Soft steamed Shamo Chicken Breast with Apple Purée

Cold Vegetable soup with Consommé "Paris Soir"

New Zealand Langoustine served with seasonal salad



Main Courses

Choose one of the following 6 dishes.

- A. Sautéed Homard blue from Brittany, served with crustacean sauce
 - B. Pork bone-in loin of "Chiyo-Genton" grill,
Served with acacia honey and mustard sauce
 - C. Japanese beef red wine stew, burgundy style and carrot glace, with cumin flavor
 - D. Belle Meuniere of Dover Sole, Nice style (+ 3,630)
 - E. Roasted Suffolk lamb from Hokkaido with herb flavor,
Provençal Casserole (+ 6,050)
 - F. "Omi Wagyu" * beef fillet,
Bordeaux red wine sauce (+ 6,050)
- *" Omi Wagyu" beef requires a 2-week-advance reservation.



Assortment of desserts

Coffee or Tea

32,000

Please inform our staff should you have any dietary requirements or would like to review our allergen menus.
All prices are in Japanese Yen, inclusive of service charge and consumption tax.
Contents may change depending on the availability of ingredients