



HÔTEL de L'ALPAGE

Menu Gourmand Course

(Please book this menu two weeks in advance)

Soft-steamed Shamo Chicken Breast with Apple Purée

Caramelized Flan of Duck, Foie gras

Cold Vegetable soup with Consommé "Paris Soir"

"Mi Cuit" of Shinshu Salmon with white wine sauce

Seasonal Granité

Main dish

Special Beef fillet with Périgueux sauce

(Add Foie Gras - + 3,600)

Or

"Omi Wagyu" fillet

Bordeaux red wine sauce (+ 6,000)

Assortment of desserts

Tea or Coffee

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.