



HÔTEL de L'ALPAGE

Menu L'Alpage

Amuse of the day

Stuffed tomato with avocado and langoustine, Antibes style

Terrine of duck and Foie gras with green pepper, with Consommé jelly and mustard seed

~Please choose a main dish~

Monkfish meuniere with saffron tomato sauce

or

Shinshu Shamo Chicken thigh stew with cider vinegar and Truffles

or

Special beef fillet with Madeira sauce (+3,000)

Special dessert of our pâtissier

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

Menu Gastronomie

Amuse of the day

Steamed Homard blue salad with caviar and raspberry sauce

Seasonal potage soup

Fish of the day

~Please choose a main dish~

Hokkaido veal blanquette with wild mushrooms

Boeuf Bourguignon

Roasted French duck breast with wild mushroom cream sauce

Special beef fillet with madeira sauce

Roasted Ezo deer loin with Yatsugatake bilberry sauce and cep mushroom flan

Roasted Suffolk lamb from Hokkaido with herb flavour, Provençal casserole (+6,000)

Special dessert of our pâtissier

Coffee or Tea

32,000

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HÔTEL de L'ALPAGE

Menu Gourmand

(Requires a 2 week advance reservation)

Amuse of the day

Homard blue and Foie gras jelly with fennel coulis

Rich cream soup of fermented mushrooms with truffles

Pochée of Dover sole in Grenoble style, with Artichoke barigoule

Seasonal granite

Omi Wagyu beef fillet poêlée, with Bordeaux red wine sauce

Special dessert of our pâtissier

Coffee or Tea

40,000

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