



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

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.