



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

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