



Signature Course – 7 dishes

JPY 18,000 (excluding VAT)

Amuse-Bouche

Fennel | Garlic | Coffee | Marjoram

Starter — Deconstructed Buraki Zasmażane 2.0

Beet | Dill | Wine Vinegar | Shallot

Soup — "Czerniecki's Duck Consommé with Veal Kidneys" (1682)

Duck | Veal Kidneys | Porcini | Pistachio

Fish dish — "Cook Fish with Capers, Adding Small Raisins" (1593)

Kampachi | Grapes | Capers | Carrot | Caviar

Intermezzo

Gooseberry | Mikan

Meat dish — "Roasts from Compendium Ferculorum" (1682)

Venison | Juniper | Parsley | Chanterelle | Smoked Cottage Cheese

Dessert — "Makagigi" (1877) from "Polish Kosher Cuisine"

Poppy Seed | Linden Honey | Cherry | Milk Ice Cream | Chocolate



Essence Course – 5 dishes

JPY 13,000 (excluding VAT)

Please choose the starter or the soup, and one main dish (fish or meat).