

K A I G A N

# 春

## NANOHANA

Colza japonais mariné dashi, sauce moutarde  
Japanese rapeseed marinated in dashi, mustard sauce

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## CHIRASHIZUSHI, SAKURA DENBU

Sakura gohan, sériole, saumon, thon, œufs de saumon,  
pousses de bambou, nori  
Sakura gohan, amberjack, salmon, tuna, mackerel, salmon roe,  
bamboo shoots, nori

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## ZARU SOBA

Soba de sarrasin froides au thé vert, sauce tzuyu,  
tempura de racine de lotus et artichaut  
Cold matcha buckwheat soba noodles, tzuyu sauce,  
lotus roots and artichoke tempura

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## SAKURA DORADE

Pageot, sauce chuka tare, asperges vertes  
Sakura sea bream, chuka tare sauce, green asparagus

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## MISO SOUP

Chair de crabe, fèves, petits pois, shimeji  
Crab meat, young broad beans, green peas, shimeji mushrooms

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## SHOWA ICHIGO MILK

Perles du japon au lait et fraises Garigette  
Sago pearls in milk with Garigette strawberries

Prix du menu sans boisson / Price menu excluding beverage  
CHF 135.-

Accord mets et boissons / Food and drink pairing  
CHF 60.-