

LE BISTRO  
1ST  
ANNIVERSARY  
COURSE

☞ FIRST APPETIZER

Terrine de foie gras de canard maison  
FOIE GRAS TERRINE  
自家製鴨フォアグラのテリーヌ

☞ SECOND APPETIZER

saint-jacques poêlée  
SAUTEED SCALLOPS  
北海道産 帆立貝のポワレ

☞ MAIN DISH

poisson frais poêlé  
PAN-SEARED SEASONAL FISH  
鮮魚のポワレ

or

filet de bœuf Wagyu  
HOKKAIDO WAGYU TENDERLOIN STEAK  
北海道牛フィレ肉のステーキ

☞ DESSERT

Dessert du jour  
DESSERT OF THE DAY  
パティシエール特製本日のデザート

LE BISTRO

KITASANDO

FOOD  
COURSE

¥5,000 a person  
[税込5,500]

WINE  
INCLUSIVE  
COURSE

¥7,500 a person  
[税込8,250]