

Salads & Starters

- **Watercress and Parmigiano Cheese Salad**
- **Jamón Serrano** (Spanish Cured Ham)

Hot Appetizers & Sides

- **Firefly squid, rapini, and mozzarella cheese panino**
- **Sautéed White Asparagus with Fried Egg and Summer Truffle**
- **Truffle-Flavored French Fries**
- **Cannellini Beans with Bottarga**
(Bottarga is salted, cured fish roe)
- **Wagyu Beef Ragù and Lily Bulb Gratin**
- **Baked Scamorza Cheese with Homemade Bread**
- **Omi Beef Shabu-Shabu, Carpaccio Style**
(Omi Beef is a premium Wagyu from Shiga Prefecture)

Main Dishes

- **Confit of Duck Leg**
- **Braised Beef Tongue with Red Wine Sauce**

Spaghetti & Risotto

- **Arrabbiata with Fresh Tomatoes and Sansho Pepper**
(Sansho is a Japanese aromatic pepper)
- **Fukinotou Peperoncino Spaghetti**
(Fukinotou is the young flower buds of the butterbur plant)
- **Amatriciana with Tomato and Bacon Spaghetti**
- **Risotto with Beef Tendon and Porcini Mushrooms**

Cheese & Snacks

- **Cheese Platter** (Choice of 1 to 5 Varieties)
- **Dried Fruits**
- **Mixed Nuts**

The table charge is 800 yen per person.



@WINE_BAR_MUSEE

