

BVLGARI

IL RISTORANTE

LUCA FANTIN



A path for discovering the essence and the elegance
of the contemporary Italian cuisine.

現代イタリア料理の真髄とエレガンスを探求する美食の旅を
心ゆくまでお楽しみ下さい

Luca Fantin
Executive Chef

BVLGARI

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Chef's Tasting Menu

シェフのおまかせメニュー

Menu Degustazione 30,800

(Included Tax / 税込)

Premium Wine Pairing 44,000

(Included Tax / 税込)

Wine Pairing 30,800

(Included Tax / 税込)

Tutti i prezzi sono in Yen, 13% di servizio saranno aggiunti al totale.

Si informa la gentile clientela che i menu sono soggetti a variazioni senza alcun preavviso.

金額は日本円の料金です。上記の税込み料金にサービス料13%を別途加算させていただきます。

All prices are in local currency and include consumption tax. In addition, 13% service charge will be applied.

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*ご来店当日の市場状況により、食材や提供方法が変更となる場合がございます。
The dishes including the ingredients, may change depending on the market of the day.

Sepia | bottarga | verza
烏賊 | カラスミ | サボイキャベツ
Squid | bottarga | savoy cabbage

Gamberi | melanzane | erbe
海老 | 茄子 | ハーブ
Shrimp | eggplant | herbs

Capesanta | Matsutake | patate
帆立貝 | 松茸 | じゃが芋
Scallop | Matsutake mushroom | potato

Ravioli | ossobuco | zafferano
ラビオリ | オッソブーコ | サフラン
Ravioli | ossobuco | saffron

Risotto carnaroli | cernia | caviale
カルナローリ米のリゾット | クエ | キャビア
Risotto carnaroli | grouper | caviar

Pesce | ceci | arachidi
旬魚 | ひよこ豆 | 落花生
Todays Fish | chickpea | peanut

Cervo "Ezoshika" | fico | tartufo nero
蝦夷鹿 | 無花果 | 黒トリュフ
"Ezoshika" venison | fig | black truffle

Cachi | mandorle | amaretto
柿 | アーモンド | アマレット
Persimmon | almond | amaretto

Composizione di latte
ミルクのコンポジション
Composition of milk