

Lunch Set

"Brie de Nasu" cheese, summer vegetables and prosciutto salad Shallot dressing

Gargnelli, aglio olio pepperoncino
Nikko HIMITSU pork sarciccia, cherry tomato

Or

Pizza "Pescatore" seafood, anchovy, pesto genovese, tomato, olive

Vegan tiramisu, coconut ice cream

5,800



Dinner A LaCarte

Appetizer		Sandwich	
"Brie de Nasu" cheese, summer vegetables and prosciutto salad Shallot dressing	2,800	Nikko HIMITSU pork Tonkatsu sandwich, Union sauce	3,000
Seasonal fish carpaccio, beets, anchovy, Tokoi Farm Yuzu	3,300	Beets hummus and avocado open sandwich, poached Nikko egg	2,800
Italian burratina cheese salad Strawberry, fruits tomato, Shiso	4,000	Side dish	
		Creamy mashed potato	1,500
Soup		Seasonal roasted vegetables	1,600
Lakehouse minestrone	2,300	Main Dish	
Onion gratin soup, Gruyère cheese	2,800	Nikko Yamame Trout Fish & Chips	4,000
Blue lobster bisque	3,600	Roasted Nikko HIMITSU pork with bone (500g)	8,500
Pasta&Pizza		Romesco and green herb sauce, lightly smoked	-,
Gargnelli, aglio olio peperoncino Nikko HIMITSU pork sarciccia, cherry tomato	2,900	Wrapped grill seabass and scallop Seasonal vegetables "Barigoule", Tochigi bacon, thyme	4,800
Rigatoni, Hasegawa Farm Ashikaga marc beef, Bolognese sauce	3,300	Grilled Hasegawa Farm Ashikaga marc beef Summer vegetables, grilled risotto, Nikko Sansho pepper	8,500
Pizza Margherita	3,000		
Pizza "Pescatore"	3,300	Dessert	
Seafood, anchovy, pesto genovese, tomato, olive		Vegan tiramisu, pistachio, coconut ice cream	1,800
Fresh truffle pizzza, mozzarella, Tochigi Maitake mushroom	4,300	Crème d'Ange Amatani Cheese Factory fromage blanc, Tochigi passionfruit	2,000
		Lakehouse strawberry millefeuille, vanilla ice cream	2,000

Prices include service charge and consumption tax. Contents may vary depending on availability.