



IZU CRAILE 2019 Summer Menu (July-September)

CRAILE Style Afternoon Café Set

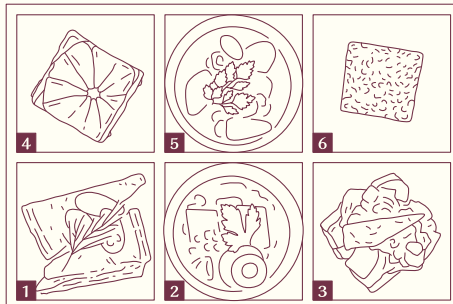
< Food Menu >

- Quiche of Horned Turban from Izu and Sakura Shrimp, with Amela Tomatoes 1
- Confit of Splendid Alfonsino from Izu-Shimoda with Saffron Sauce 2
- Low Temperature Cooked Chicken from Fuji with Piperade^{*1} 3

< Dessert Menu >

- Refreshing Orange Jelly in Chocolate Cake Made with Eggs from Shizuoka Prefecture ... 4
- Mango Pudding Prepared with Super-Rich “Izu Moo-Moo Milk” 5
- Aonori Seaweed Cheese Cookie Made with Natural Salt from Kawazu 6

(Explanation of Culinary Terms) *1 : A light stew of simmered vegetables, from home-style cuisine in the Basque region of France.



Menus may change according to the availability of ingredients.