



Indulge in exquisite cuisine at the world's best award-winning hotel, complemented by Baron Philippe de Rothschild's acclaimed wines.

BARON PHILIPPE DE ROTHSCHILD

Wine Maker's Dinner at Nikko Style Niseko HANAZONO

2025

11.29,30

17:30 Start

The evening commences with a warm welcome by Mr. Laurent Perraudin, a distinguished representative of Baron Philippe de Rothschild. He'll share insights into the estate's rich heritage and winemaking philosophy.

Following his introduction, embark on a culinary journey through an Executive Chef's Special Six-Course Menu, thoughtfully curated to pair with the world-renowned wines of Baron Philippe de Rothschild from refined champagne to distinguished selections of white, rosé, and red wine.

Set against the breathtaking views of HANAZONO, this exclusive evening blends refined gastronomy, exceptional wines, and engaging insights from Mr. Laurent Perraudin, offering guests the rare opportunity to converse with the brand ambassador in Japanese, French, or English within an elegant private banquet setting.

See back of the page for the complete menu and wine pairings.



[Special Guest]

Laurent PERRAUDIN

Business Development Director
(Japan) at Baron Philippe de
Rothschild



BARON PHILIPPE
DE ROTHSCHILD

[Date] Sat, Sun, 29,30 November 2025

[Time] Dinner Starts at 17:30 (Welcome Drink at 17:00)

[Capacity] Limited to 40 people

Reservation required

¥ 10,000

per person

(tax and service charge included)

 **nikko Style**
niseko hanazono



Reservations made via QR code. Call for enquiries.
TEL. 0136-55-6110
328-51, Iwaobetsu, Kutchan-cho, Hokkaido 044-0082



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WINE SELECTION

Champagne Barons de Rothschild Brut N/V

Mouton Cadet Sauvignon Blanc Organic by Nathan 2024

Mouton Cadet Organic Rosé by Mathilde 2024

Escudo Rojo Baronesa P.2020



BARONS
DE ROTHSCCHILD
CHAMPAGNE

EXECUTIVE CHEF'S COURSE MENU (curated to complement the evening's wines)

AMUEE-BOUCHE

Foie Gras and Mushroom Tart

STARTER

Smoked Hakodate Marinated Salmon Citrus Dressing with Baked Leek Dip
(with)

Mouton Cadet Sauvignon Blanc Organic by Nathan 2024

SOUP

Artichoke Soup with Raw Ham Croquette

MAIN FISH

Steamed Turnip Hokkaido Cod Fish, Milt Cod Fish Tempura
(with)

Mouton Cadet Organic Rosé by Mathilde 2024



MAIN MEAT

Braised Hokkaido Beef Cheek and Truffle Mash Potato Seasonal Vegetable
(with)

Escudo Rojo Baronesa P.2020

DESSERTS

Pear Tart with Chocolate and Raspberry Ice cream
(with)

Tea or Coffee

We believe in supporting local farmers and producers, which is why our menu evolves with the seasons, ensuring that you get to enjoy the finest ingredients. Item selection may be subject to change without prior notice, depending on ingredient availability and seasonal variations.

ENOTECA®

For All Wine Lovers