MENU SAISON ¥22,000

AMUSE-BOUCHE

SHELLFISH
THINLY SLICED “AKAGAI, MIRUGAI, HOKKIGAI”
STEWED LEEKS AND FENNEL, SAFFRON FLAVOURED SHELLFISH SAUCE

SEA BASS
COATED WITH CRISPY BREAD, WITH TIMUT PEPPER
BRAISED CHICORY «GRAPEFRUIT/ORANGE/LEMON»
CARAMELIZED FISH BONE SAUCE

HOKKAIDO VENISON
ROASTED LOIN, RED CABBAGE/BLACK CURRANT-MARMALADE
BRAISED SHOULDER AND FOIE GRAS WRAPPED WITH GREEN PASTA
POTATO “MILLE-FEUILLE” GRATIN WITH TRUFFLES
“POIVRADE” PEPPER SAUCE

OUR MATURED CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU DÉGUSTATION ¥28,000

AMUSE-BOUCHE

OSSETRA CAVIAR
LETTUCE BALLS STUFFED IN MASHED MAY QUEEN-POTATO, CHAMPAGNE SAUCE

BLUE LOBSTER
CARNAROLI RICE RISOTTO WITH SAGE, SLICED VEGETABLES AND BLACK TRUFFLES
PRESSED LOBSTER JUICE “MARBRÉ”

AMADAI
PAN FRIED WITH HIS SCALES
ROASTED SMALL ONION/BROAD BEANS/CARROT/CORIANDER/GINGER
SEA URCHIN BROTH

AKAUSHI BEEF FILET FROM KUMAMOTO
ROASTED FILET, THIN SLICED TURNIP/FOIE GRAS CUSTARD
ACIDULATED JERUSALEM ARTICHOKE, CABBEGE AND TROMPETTE MUSHROOM
TRUFFLE SAUCE

OUR MATURED CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU “ENTRE NOUS” ¥38,000

OLIVIER CHAIGNON INVITES YOU TO THE TASTING OF 5 DISHES PREPARED ACCORDING TO YOUR DESIRES AND HIS INSPIRATION
THIS MENU IS SERVED FOR THE ENTIRE GUESTS AT YOUR TABLE

OUR MENU MAY CHANGE WITHOUT ADVANCE NOTICE. THANK YOU IN ADVANCE FOR YOUR UNDERSTANDING.
CONSUMPTION TAX IS INCLUDED.A DISCRETIONARY SERVICE CHARGE OF 12% WILL BE ADDED TO YOUR BILL.

2017.12.26