

MELANOSPORUM BLACK TRUFFLE ¥22,000
(ONLY FOR LUNCH)

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

TOTTORI EGG «TENBIRAN»

CARAMELISED ONION FONDANT/BLACK TRUFFLES
CRISPY RYE BREAD TOAST WITH LARDO DI COLANNATA
MUSHROOM BROTH FOAM

DUBLIN BAY PRAWN

MOUSSE, RAPPED WITH LETTUCE THEN STEAMED
RAVIOLI STUFFED IN CABBAGE AND BLACK TRUFFLE
LOBSTER CONSOMME/SEA URCHIN BUTTER EMULSION SAUCE

BEEF FROM KUMAMOTO

ROASTED FILET/FOIE GRAS
“WINTER VEGETABLES SMALL GARDEN”
TRUFFLE SAUCE

“PARFAIT GLACE” VANILLA/BLACK TRUFFLE

CHOCOLATE CRISPY “GAVOTTE”/LIGHT WHITE CHOCOLATE CREAM

SWEET DELICACY TROLLEY

COFFEE OR TEA

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.

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CARAMELISED ONION FONDANT/BLACK TRUFFLES
CRISPY RYE BREAD TOAST WITH LARDO DI COLANNATA
MUSHROOM BROTH FOAM

LOBSTER

CRUSTACEA JELLY/PARSNIP PUREE
BLACK TRUFFLE AND GREEN ASPARAGUS
LOBSTER COOKING JUICE AND QUINCE VINEGAR SAUCE

TURBOT

WRAPPED WITH BLACK TRUFFLE AND LETTUCE THEN ROASTED
SHELLFISHES AND TURNIP
POUILLY FUMÉ SAUCE

BEEF FROM KUMAMOTO

ROASTED FILET/FOIE GRAS
“WINTER VEGETABLES SMALL GARDEN”
TRUFFLE SAUCE

“PARFAIT GLACE” VANILLA/BLACK TRUFFLE

CHOCOLATE CRISPY “GAVOTTE”/LIGHT WHITE CHOCOLATE CREAM

«VANILLA-BLACK TRUFFLE» SOUFFLÉ

WHITE CHOCOLATE-BLACK TRUFFLE “PARFAIT GLACÉ”

SWEET DELICACY TROLLEY

COFFEE

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