

## **MENU DÉJEUNER ¥10,000**

AMUSE-BOUCHE

### **SEA BREAM**

MARINATED "JUST-MINUTE"  
EXTRA VIRGIN OLIVE OIL/LEMON/PINK PEPPERCORN/POPPY SEED  
ARTICHOKE/MUSHROOM/FENNEL  
PUREE WITH OSSETRA CAVIAR

### **LAMB**

ROASTED SADDLE WITH AROMATIC SPICE, BRAISED AND CRISPY «SHOULDER/DRIED FRUITS»  
ZUCCHINI FLOWER/EGGPLANT PUREE AND DRY  
COOKING JUICE WITH ARGAN OIL

PRE DESSERT

### **VARIATION OF EXOTIC FRUITS**

FRESH/COMPOTE/JELLY/CREAM/SHERBET

SWEET DELICACY TROLLEY

COFFEE



## **MENU «LES BELLES GOURMANDES» ¥14,000**

AMUSE-BOUCHE

### **WHITE ASPARAGUS**

SHELLFISHES/CLAM CUSTARD/"SHISO" FLOWER  
PEAS/CLAM ÉMULSION FOAM

### **HATA FISH**

WRAPPED WITH CREPINE THEN ROASTED  
SPINACH/VEGETABLES RAVIOLIS, RED WINE-BEARNAISE SAUCE

### **VEAL**

ROASTED FILET, LETTUCE CREAMY PUREE  
PARMESAN CHEESE-POTATOES, "KYOTO" BLACK GARLIC/ROQUETTE  
ROASTED COOKING JUICE WITH LEMON PEEL

PRE DESSERT

### **AROUND THE CITRUS**

SWEET DELICACY TROLLEY

COFFEE

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