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

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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

2018.04.19