MENU DÉJEUNER «100% VERT» ¥10,000

AMUSE-BOUCHE

«SMALL SUMMER GARDEN»
SEASONAL VEGETABLES SALAD, FRESH/GRILL/MARINATED WITH FRESH HERBES
VINAIGRETTE SAUCE WITH ROASTED PUMPKIN SEED-OIL

«GIROLLE MUSHROOM, LETTUCE, GINGER» RAVIOLI
ONION FONDUE/LETTUCE CREAM WITH "SHISO" FLOWER

BUCKWHEAT/SUMMER TRUFFLE
RISOTTO, GREEN ASPARAGUS
ZUCCHINI FLOWER STUFFED IN MAJORAM/LEMON PEEL
SERVED WITH EUROPEAN BLUE LOBSTER (SUPPL+¥5,000)

PRE DESSERT

TOMATO "CONFIT" WITH VANILLA
RASPBERRY/BASIL AND DILL SHERBET

SWEET DELICACY TROLLEY

COFFEE

♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦♦

MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

WHITE ASPARAGUS
SHELLFISHES/CLAM CUSTARD, 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. Consumption Tax is included.
A discretionary service charge of 12% will be added to your bill

2018.05.23