

MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

SWIMMING SCALLOP FROM SANRIKU
MARINATED, LEMON/MARJORAM-CHUTNEY
CURRY FLAVOURED ZUCCHINI
SCALLOP COOKING JUICE WITH "LEMON-THYME"

DUCK

ROASTED BREST, LEGS CONFIT
POACHED RHUBARB/ARTICHOKE/PUMPKIN PUREE
DUCK COOKING JUICE WITH LIVER FLAVOURED WITH VERBENA

PRE DESSERT

APRICOT

JELLY/ALMOND FROZEN CREAM
LAVENDER SHERBET

SWEET DELICACY TROLLEY

COFFEE



MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

DUBLIN BAY PRAWN

BERGAMOT/ACACIA HONEY/PASSION FRUITS JUICE VINAIGRETTE SAUCE

ONAGADAI FISH

PAN FRIED, KIDNEY BEANS/SLICED RED DAIKON/ACIDULATED TURNIP PUREE
GINGER FLAVOURED FISH SAUCE

IBERIAN PORK

ROASTED LOIN AND CRISPY BREST, CREAMY POLENTA
BRAISED SUCRINE LETTUCE WITH TRUFFLE
PORK COOKING JUICE WITH SAGE

PRE DESSERT

RED FRUITS

"VARIATION OF TEXTURE"

SWEET DELICACY TROLLEY

COFFEE



A WINK TO SUMMER ¥20,000

**OLIVIER CHAIGNON OFFERS FOR SUMMER THIS MENU
DEVELOPED AROUND SELECTION OF SEASONAL PRODUCTS.
THIS MENU IS SERVED FOR THE ENTIRE GUESTS AT YOUR TABLE.**

AMUSE BOUCHE

COLD CREAMY VEGETABLES VELVETY WITH MARINATED OCTOPUS

ABALON

**POACHED WITH BUTTER SAUCE, SEA URCHIN, GREEN ASPARAGUS
«SPINACH/SHISO/ABALON LIVER» PUREE
GIROLLE MUSHROOM EMULSION FOAM WITH CARDAMOM**

BRETAGNY BLUE LOBSTER

**«FENNEL/TOMATE/BASIL» PUREE, AUSTRALIAN BLACK TRUFFLE
“RAVIOLI-ZEBRA” STUFFED IN CREAMY VEGETABLES
PRESSED LOBSTER JUICE SAUCE WITH STAR ANIS**

**“COCKTAIL” PEACH/VERBENA
FRESHLY BACKED MADELEINE**

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.