

WHITE TRUFFLE “TUBER MAGNATUM”...2018

¥45,000

EGG «TENBIRAN» FROM TOTTORI
CREAMY PUREE, CRISPY RYE BREAD WITH “LARDO DI COLONNATA” ...
CEPE MUSHROOM BROTH FOAM

SANRIKU-SCALLOP
STUFFED WITH «VEAL SWEETBREAD/LEAK/CHESTNUT»...
LETTUCE CREAMY PUREE

BLUE LOBSTER
CARNAROLI-RICE RISOTTO, CRUSTACEA MOUSSE...
BAMBOO CHARCOAL TUILE
CORALLINE SAUCE

FARM BLACK CHICKEN “KYOTO-TANBA KURO DORI”
STEAMED BREAST, LEG’S/FOIE GRAS “BALLOTINE”, SUPREME SAUCE
CHICKEN CONSOMME SOUP WITH PUMPKIN/MASCARPONE
CHEESE-RAVIOLI...

VANILLA...

MARRON
MERINGUE, FROZEN CREAM “PARFAIT GLACÉ”
WHITE CHOCOLATE MOUSSE...

SWEET DELICACY TROLLEY

COFFEE

Olivier Chaignon offers this white truffle menu.

To maximise your dining experience, this menu is for the enjoyment of the entire table.

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.