

**MENU DÉJEUNER ¥10,000**

AMUSE-BOUCHE

**DUBLYN BAY PRAWN**

COATED WITH CHICORY, BAVARIAN, CAVIAR OSCIETRE  
BAMBOO CHARCOAL TUILE, CRUSTACEA/CHINESE QUINCE VINEGAR DRESSING

**BLANQUETTE OF VEAL**

SMALL VEGETABLES/POTATO CRISP/BLACK TRUFFLE COULIS  
IVOIRE SAUCE

PRE DESSERT

**HAZELNUT WITH BERGAMOTE**

SWEET DELICACY TROLLEY

COFFEE



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

AMUSE-BOUCHE

**FOIE GRAS CUSTARD**

TOPPED WITH TROMPETTE MUSHROOM CREAM, TIMUT PEPPER FROM NEPAL  
SWEET/SOUR BEETROOT, CHESTNUTS CHUTNEY WITH LEMON PEEL  
BROTH OF MUSHROOMS

**KUÉ FISH**

ROASTED «POTATO/LOBSTER CORAL», CREAMY EGGPLANT WITH ANCHOVY  
GLAZED SALSIFY, SHISO-FLOWER AND LIME PEEL  
MARBLED LOBSTER SAUCE

**HOKKAIDO VENISON**

ROASTED WITH JUNIPER BERRY, CANNELLONI STUFFED WITH BRAISED SHOULDER  
GREEN CABBEGE WITH TRUFFLE, "CALISSON" CELERI/CAROTTE/CORIANDER FLAVOURED WITH ARGAN OIL  
BLACK PEPPER RED WINE SAUCE

PRE DESSERT

**« DIFFERENT TEXURE OF APPLE »**

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.