MENU SAISON ¥22,000

AMUSE-BOUCHE

DUCK FOIE GRAS
POACHED IN A CONSOMME, TURNIPS-RAVIOLI, BLACK TRUFFLE
SERVED WITH CONSOMME SOUP FLAVOURED WITH “VADOUVAN” SPICES

KINMEDAI
ROASTED, « SQUID/TROMPETTE MUSHROOM/LEMON PEEL» CONDIMENT
BRAISED CHICORY, SPINACH/SHISO CREAMY PUREE
CARAMELIZED FISH SAUCE WITH YELLOW WINE

HOKKAIDO VENISON
ROASTED WITH JUNIPER BERRIES IN A COCOTTE, CANNELLONI STUFFED IN BRAISED SHOULDER VENISON
CARROT MOUSSE WITH CORIANDER, ACIDULATED BEETROOT
CHESTNUT CHUTNEY FLAVOURED WITH LEMON PEEL
“POIVRADE” SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU DÉGUSTATION ¥28,000

AMUSE-BOUCHE

OSSETRA CAVIAR
SHELLFISHES TARTARE, LIGHT FENNEL CREAM MOUSSE WITH LIME
JELLY/LEMONGRASS LEAVES
POTATO “INKANOMEZAME” BLINIS

BLUE LOBSTER/BLACK TRUFFLE
SPELT WHEAT RISOTTO WITH AROMATIC VEGETABLES
TRUFFLE SAUCE

KUE
LOW-TEMPERATURE COOKING, CAULIFLOWER WITH SEAWEED
SEA URCHIN BROTH

ROASTED DUCK FROM «CHALLANS»
ROASTED WITH SPICES, LEG’S “CONFIT” WITH ORANGE “BIGARADE” SAUCE
TURNIP/TRUFFLE
CARAMELIZED APPLE WITH CHINESE QUINCE VINEGAR AND GREEN CARDAMON
SALMIS SAUCE

CHEESES SELECTION

DESSERT

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.

2018.11.29