

APPETIZERS

KÉGANI CRAB

SLICED TURNIP, GREEN VEGETABLES PUREE SCENTED WITH HAZELNUTS OIL
CAULIFLOWER PUREE WITH CRUSTACEA SAUCE, JERUSALEM ARTICHOKE JELLY
TURNIP ICE CREAM WITH LIME PEEL ¥8,200

DUBLIN BAY PRAWN

RAPPED WITH LETTUCE THEN STEAMED, TURNIP AND LEEK RAVIOLI/BLACK TRUFFLE, CRUSTACEA SAUCE ¥8,500

ABALONE

SLICED AND COOKED IN BUTTER, TOPPED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED, SEA URCHIN BROTH FOAM ¥11,800

OSSETRA CAVIAR

SEMI-COOKED TROUT FROM "MOUNT-HAKKAI"
LEEK CREAM WITH « ZEN » IMAGING-DRESSED CONDIMENT, BUCKWHEAT BLINIS ¥14,000

FISH

KUE "NORIMAKI"

TOPPED WITH TRUFFLES AND FISH MOUSSE, ROLLED UP THEN STEAMED
CELERIAC/TRUFFLE
PEAS ÉMULSION SAUCE ¥9,200

AMADAI

WITH CRISPY SCALES, VANILLA FLAVOURED PARSNIP CREAMY PUREE, CARROT/GINGER FOAM
CAMELISED FISH-COOKING JUICE WITH LEMON PEEL ¥8,800

BRETAGNY TURBOT

ROASTED, SPINACH/SHISO-PUREE
BRAISED CHICORY TOPPED WITH « SQUID/TROMPETTE MUSHROOM/LEMON »
SABAYON WITH CHAMPAGNE ¥16,500

BLUE LOBSTER

COATED WITH A CRUSTACEANS SAUCE, THAI GRAPEFRUIT, ICED FLOWER AND BLACK TRUFFLE
CHICORY AND WHITE GRAPEFRUIT PUREE
LOBSTER CONSOMME EMULSION SAUCE ¥14,000

MEAT

ROASTED DUCK FROM «CHALLANS»

ROASTED WITH SPICES, LEG'S "CONFIT" WITH ORANGE "BIGARADE" SAUCE
TURNIP/TRUFFLE, CAMELIZED APPLE WITH CHINESE QUINCE VINEGAR AND GREEN CARDAMON
SALMIS SAUCE ¥8,200

FARM BLACK CHICKEN "KYOTO-TANBA KURO DORI"

STEAMED BREAST THEN SLICED, CAMELIZED ONION
STUFFED LETTUCE BALL, CAROTTE/BLACK TRUFFLE
TRUFFLE SAUCE ¥9,800

HOKKAIDO VENISON

ROASTED WITH FRESH BLACK PEPPER FROM SRI LANKA, CANNELLONI STUFFED WITH BRAISED SHOULDER
CARROT MOUSSE WITH CORIANDER, ACIDULATED BEETROOT
CHESTNUT CHUTNEY FLAVOURED WITH LEMON PEEL
"POIVRADE" SAUCE ¥8,800

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET « ROSSINI » WINTER GARDEN/BLACK TRUFFLES SAUCE ¥16,000

OUR MATURED CHEESES SELECTION ¥3,200

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.