

MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

SCALLOP

RAVIOLI « GREEN/WHITE »
GREEN ASPARAGUS COATED WITH SCALLOP MOUSSE, SHISO FLOWER/BLACK TRUFFLE
LOBSTER CONSOMME WITH SAUTERNES, SCENTED WITH GINGER/SAFFRON

IBERIAN PORK

ROASTED LOIN, "CROQUETTE" OF BRAISED AND STUFFED PIG'S TROTTERS
PETIT VERT SALAD « CAPER/CHORIZO/FRESH HERBS » CREAMY POLENTA
PORK COOKING JUICE WITH SAGE

PRE DESSERT

LIKE A TART...

MASCARPONE CHEESE/COFFEE/AMARETTO

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥14,000

AMUSE-BOUCHE

KÉGANI CRAB

TURNIP BAVAROISE, SLICED RED TURNIP « GREEN APPLE/CELERY » APPLE/CRUSTACEAN MOUSSE
SHERRY VINEGAR SAUCE

HATA FISH

THIN FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED
PEAS/CLAM JUICE FOAM

BEEF CHEEK

BRAISED WITH RED WINE, CARAMELIZED ONION/TRUFFLE
CUMIN FLAVOURED CARROT PUREE, GINGER FOAM
RED WINE SAUCE

PRE DESSERT

« DIFFERENT TEXTURE OF STRAWBERRY »

THYME SHERBET/LIME/ORANGE FLOWER JELLY/LEMON CONFIT

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.

L'OSIER