

**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/MUSHROOM/LEMON PEEL» CONDIMENT  
BRAISED CHICORY, SPINACH/SHISO CREAMY PUREE  
CARMELIZED 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



**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 «CHALLANS» DUCK**

ROASTED WITH SPICES, LEG'S "CONFIT" WITH ORANGE "BIGARADE" SAUCE  
TURNIP/TRUFFLE  
CARMELIZED 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.