

**MENU SAISON ¥22,000**

AMUSE-BOUCHE

**DUBLIN BAY PRAWN**

ROLLED UP, STEAMED SPRING VEGETABLES GARDEN  
GREEN ASPARAGUS, FLAVOURED WITH ORANGE, BLACK LEMON FROM IRAN  
CRUSTACEA CIDER VINEGAR SAUCE

**AMADAI**

WITH CRISPY SCALES, ACIDULATED ONION  
CARROT/TOMATO CONFIT/FRESH HERBS, GINGER FLAVOURED SAUCE

**LAMB**

ROASTED RACK, COATED WITH SPICES CRUST  
ANISE FLAVOURED FENNEL PUREE, COUSCOUS/DRIED FRUITS/CORIANDER SPROUT  
LAMB-COOKING JUICE WITH ARGANE OIL

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE



**MENU DÉGUSTATION ¥28,000**

AMUSE-BOUCHE

**OSSETRA CAVIAR**

SCOTTISH SALMON "HALF COOKED" THEN SMOKED WITH BEECHWOOD  
CONDIMENTS/WATERCRESS CREAM/MAY QUEEN POTATO CRISPY  
CHAMPAGNE EMULSION SAUCE

**SHELLFISHES**

THINLY SLICED "AKAGAI, MIRUGAI, HOKKIGAI" WITH SAFFRON SAUCE  
ETUVED FENNEL/SEA URCHIN BROTH

**BLUE LOBSTER**

PEAS CREAMY PUREE, SNOW PEAS STUFFED "SPRING STYLE"  
YELLOW WINE SAUCE

**BRETAGNY VEAL**

ROASTED IN A COCOTTE WITH AROMATIC, WHITE ASPARAGUS WITH BLACK TRUFFLE CRUST  
LETTUCE BALL « BRAISED SWEET BREAD/LEMON PEEL/RADICCHIO-CHICORY »

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE



**MENU "ENTRE NOUS" ¥38,000**

OLIVIER CHAIGNON INVITES YOU TO THE TASTING OF 5 DISHES PREPARED ACCORDING TO YOUR DESIRES AND HIS INSPIRATION  
THIS MENU IS SERVED FOR THE ENTIRE GUESTS AT YOUR TABLE

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.