

**WINK TO SPRING (ONLY LUNCH) ¥22,000**

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS  
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

**SPRING VEGETABLES**

CAROTT CUSTARD, LETTUCE CREAMY PUREE, « BONBON » VEGETABLES WITH ARGANE OIL  
CAROTT WITH GINGER FOAM

**WHITE ASPARAGUS FROM LOIRE VALLEY/OSSETRA CAVIAR**

OLIVE OIL WITH LEMON JUICE/HOKKAIDO SEA SCALLOP/SHISO FLOWER  
BAVAROISE WITH OSSETRA CAVIAR  
GREEN ASPARAGUS CREAMY PUREE SAUCE

**BLUE LOBSTER/MOREL MUSHROOM**

COATED WITH PRESSED LOBSTER SAUCE  
SNOW PEAS STUFFED "SPRING STYLE"/PEAS CREAM  
YELLOW WINE FLAVORED LOBSTER SAUCE

**TROPICAL FRUITS "VARIATION OF TEXTURE"**

**SOUFFLE WITH « ALMOND/SAFFRON »**

CHERRY BLOSSOM SHERBET

**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.