# **APPETIZERS**

### WHITE ASPARAGUS FROM LOIRE VALLEY

TRUFFLE CRUST/KINTOA HAM, « GREEN ASPARAGUS/SHISO » CREAMY PUREE SABAYON SAUCE WITH SAKÉ MASUIZUMI ¥6,800

#### **SHELLFISHES**

THINLY SLICED "AKAGAI, MIRUGAI, HOKKIGAI" WITH SAFFRON SAUCE ETUVED FENNEL WITH OYSTER LEAF/SEA URCHIN BROTH ¥8,500

## **HOKKAIDO KÉGANI CRAB**

CRUSTACEA/WHITE ASPARAGUS CUSTARD FLAVOURED WITH CARDAMOM GREEN ASPARAGUS ICE CREAM, ACIDULATED SAUCE« CUCUMBER/DILL/BASIL/CURRY » ¥8,200

# **OSSETRA CAVIAR**

SCOTTISH SALMON "HALF COOKED" THEN SMOKED WITH BEECH WOOD CONDIMENTS/WATERCRESS CREAM/MAY QUEEN POTATO CRISPY CHAMPAGNE EMULSION SAUCE ¥14,000

# **FISH**

### **AMADAI**

WITH CRISPY SCALES, SLICED VEGETABLES, SMALL ONION/CRUSTACEA CUSTARD CARROT FOAM/GINGER FLAVOURED SAUCE ¥8,800

### **HATA FISH**

THIN FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED SCENTED WITH BLACK LEMON FROM IRAN "BEEF/LOBSTER" CONSOMME EMULSION ¥8,200

#### **DOVER SOLE**

ROASTED, THEN STUFFED WITH MUSHROOMS
RICOTTA CHEESE GNOCCHI, COMPRESSION « TOMATO CONFIT, CELERY, HERBS »
CARAMELIZED FISH BONES SAUCE WITH LEMON ¥9,800

### **BLUE LOBSTER**

COOKED IN A COCOTTE, COATED WITH A CRUSTACEANS SAUCE, SNOW PEAS STUFFED "SPRING STYLE" STUFFED MOREL MUSHROOM, YELLOW WINE SAUCE \ \mathbb{\text{\formula}14,000}

## **MEAT**

# **RACAN PIGEON**

ROASTED BREAST COATED WITH SPICED AND CITRUS CRUST
SLICED BREAST/BUCKWHEAT WITH SAGE FLAVOR/ACIDULATED EGGPLANT
LEG'S "CONFIT", BOUDIN-PIGEON, PIGEON JUICE SAUCE ¥8,800

## **LAMB FROM LIMOUSIN**

ROASTED RACK, COATED WITH SPICES CRUST
COUSCOUS/DRIED FRUITS/CORIANDER SPROUT, ANISE FLAVOURED FENNEL PUREE
LAMB-COOKING JUICE WITH ARGANE OIL ¥8,200

## FARM BLACK CHICKEN "KYOTO-TANBA KURO DORI"

STEAMED BREAST TOPPED WITH "ASPARAGUS FLAKE" / GRILLED ASPARAGUS STUFFED MOREL MUSHROOM / CARAMELIZED ONION AND SHALLOT ¥9,200

### "AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET SPRING GARDEN, MINT FLAVORED, ARTICHOKE CREAM BLACK OLIVE/FRESH HERBS SAUCE ¥14,000

**OUR MATURED CHEESES SELECTION** ¥3,200