

MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

SEA BREAM FROM "AKASHI"
MARINATED "POPPY SEED/PINK PEPPER/LIME"
ARTICHOKE PUREE, OLIVE OIL « ARBEQUINA »

LAMB

ROASTED SADDLE WITH AROMATIC SPICE, ZUCCHINI FLOWER/TOMATO CONFIT
STEWED COCO BEANS « CHORIZO/HERBS »
COOKING JUICE WITH ARGAN OIL

PRE DESSERT

APRICOT

JELLY/ALMOND FROZEN CREAM
LAVENDER SHERBET

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥14,000

AMUSE-BOUCHE

HOKKAIDO KÉGANI CRAB
RAVIOLI « GREEN/WHITE » WITH SHISO PUREE
EGGPLANT, FENNEL, LEMONGRASS LEAF
FENNEL AND SAFFRON SAUCE

HATA FISH

THIN FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED
CARROT/SNOW PEAS/BASIL
"BEEF/LOBSTER" CONSOMME EMULSION

ROASTED DUCK FROM « CHALLANS »

ROASTED WITH SPICES, LEG'S "CONFIT" WITH "BIGARADE" SAUCE
POACHED RHUBARB AND GREEN CARDAMOM
DUCK COOKING JUICE WITH IMPERIAL EARL GREY TEA

PRE DESSERT

LIKE A LEMON TART...

MARGARITA SHERBET

SWEET DELICACY TROLLEY

COFFEE

A WINK TO SUMMER ¥22,000

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

CORN

COLD VELOUTÉ SOUP, POP CORN WITH PAPRIKA
LOBSTER CONSOMME JELLY, SEA URCHIN FROM HOKKAIDO
CRISPY CORN TOAST

BLACK ABALONE FROM CHIBA

COOKED IN HIS SHELL, AUSTRALIAN BLACK TRUFFLE
« EGGPLANT/SEAWEEED », GIROLLE MUSHROOM
SABAYON SAUCE WITH ABALONE LIVER AND BALSAMIC VINEGAR OF MODENA

BLUE LOBSTER

SERVED WITH SUMMER VEGETABLES BOUILLON
LETTUCE BALL STUFFED WITH CHUTNEY « ZUCCHINI/PRESERVED LEMON »
SCENTED WITH BLACK LEMON FROM IRAN

RED BERRIES

VARIATION OF TEXTURE

“COCKTAIL” PEACH/VERBENA

FRESHLY BACKED LEMON MADELEINE

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.