

AMUSE-BOUCHE

SEASONAL VEGETABLES, GRILLED/FRESH/MARINATED...
DUBLIN BAY PRAWN COATED WITH THIN SLICES OF ZUCCHINI
RED PEPPER MOUSSE, GREEN TEA OIL FROM « UJI »

COATED WITH SPINACH/SQUID/LEMON, THEN POACHED IN BOUILLABAISSE SAUCE
SAFFRON FLAVOURED MAY QUEEN POTATO AND SHELLEFISHES
FENNEL AND ANIS LEAF

ROASTED RACK, COATED WITH HERBS AND ROSEMARY CRUST, BRAISED SHOULDER IN CRISPY FILO
STUFFED ZUCCHINI FLOWER/TOMATO CONFIT, SOUBISE SAUCE WITH BLACK GARLIC FROM KYOTO
LAMB-COOKING JUICE WITH MARJORAM

DESSERT

COFFEE



AMUSE-BOUCHE

BLUE LOBSTER

OKOZE FISH

“AKAUSHI” WAGYU BEEF FROM KUMAMOTO

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE



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

2019.07.12.