# **MENU DÉJEUNER ¥10,000**

AMUSE-BOUCHE

### **SOFT BOILED EGG FROM TOTTORI**

COATED WITH SPINACH/SHISO-PUREE
GIROLLE MUSHROOMS/SWEETBREAD/AUTUMN TRUFFLE
MUSHROOM BROTH FOAM

### **IBERIAN PORK**

ROASTED LOIN, LIGHT SPICED BLACK SAUSAGE
LETTUCE BALL « CHESTNUTS/CEP MUSHROOMS /LEMON », TRUFFLE POLENTA
PORK COOKING JUICE WITH SAGE

PRE DESSERT

PEAR AND BLACK CURRANT

"VIOLETTA" TEA SHERBET

**SWEET DELICACY TROLLEY** 

**COFFEE** 

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# MENU « LES BELLES GOURMANDES » ¥14,000

AMUSE-BOUCHE

### **BLUE LOBSTER**

VEGETABLE AND EGGPLANT COMPOTE WITH PAPRIKA LOBSTER JELLY, PASSION FRUITS JUICE VINAIGRETTE SAUCE

### KINMÉDAI FISH

COOKED SLOWLY IN OLIVE OIL ACIDULATED TURNIP/SHELLFISHES, BUCKWHEAT WITH SEA WEED LETTUCE BROTH SAUCE

## «AKAUSHI»WAGYU BEEF FROM KUMAMOTO

ROASTED SIRLOIN, CARROT MOUSSE WITH CORIANDER CRISPY POTATO/AUTUMN TRUFFLE PUREE "VIOLINE" SAUCE

PRE DESSERT

MARRON AND CHOCOLATE "XINGU"

"TAKETSURU" WHISKY ICE CREAM

**SWEET DELICACY TROLLEY** 

COFFEE

# A WINK TO AUTUMN ¥25,000

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

### **MARRON**

CRISPY AND WARM VELOUTÉ SOUP MUSHROOM/SCALLOP/JAPANESE PEAR/AUTUMN TRUFFLE CARDAMOM FLAVOURED MILK FOAM

#### HOKKAIDO KÉGANI CRAB

ACIDULATED APPLE, "TURNIPS, APPLE, CIDER" ICE CREAM CAULIFLOWER PUREE, CRAB "BARBAJUAN" LOBSTER JUICE FLAVOURED WITH CIDER VINEGAR

## **BLUE LOBSTER/WHITE TRUFFLE**

"YUKI-TSUBAKI" RICE RIZOTTO, SLICED BUTTERNUT SQUASH LETTUCE BROTH FOAM

### PEAR AND BLACK CURRANT

"VIOLETTA" TEA SHERBET

### "MONT-BLANC"

CHESTNUT/CHANTILLY CREAM/AMARENA CHERRIES

### **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.