MENU SAISON ¥22,000

AMUSE-BOUCHE

« SEASONAL VEGETABLES »

GRILLED/FRESH/MARINATED WITH FRESH HARBS
DUBLIN BAY PRAWN COATED WITH THIN SLICES OF ZUCCHINI
GREEN TEA OIL FROM « UJI »

KASAGO FISH

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

LAMB FROM LIMOUSIN

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

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

MENU DÉGUSTATION ¥28,000

AMUSE-BOUCHE

SEA SCALLOP FROM "SANRIKU" AND OSSETRA CAVIAR

LIKE A TARTARE, FRESH CREAM OF CUCUMBER MAY QUEEN POTATO BLINIS

BLUE LOBSTER

SERVED WITH SUMMER VEGETABLES BOUILLON LETTUCE BALL STUFFED WITH CHUTNEY «ZUCCHINI/LEMON PEEL», BASIL OIL

OKOZE FISH

ROASTED IN BROWN BUTTER WITH LEMON THYME GIROLLE MUSHROOM AND RICOTTA CHEESE GNOCCHI RED WINE SAUCE

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, SPAGHETTI SQUASH/TARRAGON/BLACK TRUFFLE GREEN ASPARAGUS AND ACIDULATED RED ONIONS COOKING JUICE WITH BLACK TRUFFLE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

MENU "ENTRE NOUS" ¥38,000

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

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-