MENU SAISON ¥23,000

AMUSE-BOUCHE

« HOKKAIDO VENISON TERRINE »

WITH FOIE GRAS/PISTACHIO/BLACK TRUFFLES MARINATED SEASONAL VEGETABLES AND FRUITS CONSOMME JELLY SCENTED WITH JUNIPER BERRY

AMADAI "NORIMAKI"

TOPPED WITH AUTUMN TRUFFLES AND FISH MOUSSE, ROLLED UP THEN STEAMED CELERIAC, TRUFFLE WITH FRESH HERBS LETTUCE BROTH SAUCE

RACAN PIGEON

ROASTED BREAST COATED WITH SPICED AND CITRUS CRUST, LEG'S "CONFIT"
QUINOA, TRUMPET MUSHROOM
LETTUCE BALL « CHESTNUTS/CEP MUSHROOMS/LEMON »
PIGEON COOKING JUICE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU DÉGUSTATION ¥29,000

AMUSE-BOUCHE

OSSETRA CAVIAR

"AKAGAI, MIRUGAI, HOKKIGAI" TARTARE, SHELLFISHES JELLY
CREAM OF SCALLOP
FINGER LIME/OYSTER LEAF

DUBLIN BAY PRAWN

RAVIOLI WITH AUTUMN TRUFFLES "BEEF/LOBSTER" CONSOMME EMULSION

KUE

COOKED SLOWLY IN OLIVE OIL, THEN GRILLED BUCKWHEAT WITH SEA WEED, ACIDULATED RED TURNIP, SEA URCHIN CHAMPAGNE AND SAFFRON SAUCE

BRETAGNY VEAL

ROASTED LOIN IN A COCOTTE WITH AROMATIC, MUSHROOMS/SWEETBREAD ORANGE FLAVOURED CARROT, VEAL-COOKING JUICE WITH MARJORAM

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

WHITE TRUFFLE "TUBER MAGNATUM"...2019 ¥45,000

Olivier Chaignon offers this white truffle menu.

To maximise your dining experience, this menu is for the enjoyment of the entire table.

CONSOMME SOUP "SHOGOIN" TURNIPS CUSTARD

SANRIKU-SCALLOP

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KURUMAEBI PRAWNS

SOFT POACHED, THEN STUFFED WITH VEGETABLES "YUKI-TSUBAKI" RICE RIZOTTO...
LOBSTER JUICE WITH YELLOW WINE

FARM BLACK CHICKEN "KYOTO-TANBA KURO DORI" STEAMED BREAST, LEG'S/FOIE GRAS "BALLOTINE"

SUPREME SAUCE

PEAR AND MAPLE SYRUP...

FROZEN CINNAMON SPICED CREAM

MARRON

MERINGUE, FROZEN CREAM "PARFAIT GLACÉ" VANILLA MOUSSE...

SWEET DELICACY TROLLEY

COFFEE