

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
«CELERY/MUSHROOM/JAPANESE PEAR» CHESTNUT CRISPY..
LETTUCE BROTH FOAM

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