

MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

SCALLOP FROM SANRIKU

RAVIOLI « BLACK/WHITE », SCALLOP MOUSSE
CREAM OF LEEK WITH HERBS
CHAMPAGNE AND SAFFRON SAUCE

DUCK FROM « CHALLANS »

ROASTED WITH SPICES, LEG'S "CONFIT" WITH "BIGARADE" SAUCE
CARAMELIZED APPLE WITH CHINESE QUINCE VINEGAR AND GREEN CARDAMON, KAKI/TRUFFLE
SALMIS SAUCE

PRE DESSERT

"TART" MASCARPONE/COFFEE/AMARETTO

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

KÉGANI CRAB

SLICED TURNIP, TURNIP LEAVES PUREE SCENTED WITH HAZELNUTS OIL
CAULIFLOWER MOUSSE WITH CRUSTACEA SAUCE, JERUSALEM ARTICHOKE JELLY
TURNIP ICE CREAM WITH LIME PEEL

SEA BASS « HIRA SUZUKI »

ROASTED, CHICORY LEAF TOPPED WITH A FISH MOUSSE
CONDIMENT « SQUID/CRISPY BREAD/TROMPETTE MUSHROOM/LEMON PEEL »
CARAMELIZED FISH BONES SAUCE WITH YELLOW WINE

HOKKAIDO VENISON

ROASTED WITH WILD BLACK PEPPER FROM MADAGASCAR, ACIDULATED RED CABBAGE WITH BLACKCURRANT
CHESTNUT PASTA STUFFED WITH BRAISED SHOULDER AND FOIE GRAS CONFIT, CARROT MOUSSE
"POIVRADE" SAUCE

PRE DESSERT

AROUND THE GREEN APPLE...

SWEET DELICACY TROLLEY

COFFEE

WHITE TRUFFLE “TUBER MAGNATUM”...2019
¥27,000

Olivier Chaignon offers this white truffle menu.
To maximise your dining experience, this menu is for the enjoyment of the entire table.

CONSOMME SOUP
“SHOGGIN” TURNIPS CUSTARD...

BLUE LOBSTER
“YUKI-TSUBAKI” RICE RIZOTTO, SLICED BUTTERNUT SQUASH...
LETTUCE BROTH FOAM

FARM BLACK CHICKEN “KYOTO-TANBA KURO DORI”
STEAMED BREAST, LEG’S/FOIE GRAS “BALLOTINE” ...
SUPREME SAUCE

“THE FRESHNESS OF CITRUS”

“MARRON”
MERINGUE, FROZEN CREAM “PARFAIT GLACÉ”
VANILLA MOUSSE...

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.