

## MENU SAISON ¥23,000

## AMUSE-BOUCHE

# DUBLIN BAY PRAWN

TOPPED WITH BLACK TRUFFLES, CAULIFLOWER MOUSSE WITH LIME PEEL  
PUREE « SPINACH/SHISO »  
CRUSTACEA SAUCE

## KINMÉDAI FISH

STEAMED, SLICED ACIDULATED TURNIP WITH TURMERIC  
CREAMY WHEAT, LEMONGRASS LEAF  
CLAM JUICE EMULSION

## DUCK FROM « CHALLANS »

ROASTED WITH SPICES, LEG'S "CONFIT" WITH "BIGARADE" SAUCE  
CARMELIZED APPLE WITH CHINESE QUINCE VINEGAR, KAKI/TRUFFLE  
SALMIS SAUCE

## CHEESES SELECTION

## DESSERT

## SWEET DELICACY TROLLEY

# COFFEE

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## MENU DÉGUSTATION ¥29,000

## AMUSE-BOUCHE

## OSSETRA CAVIAR AND HOKKAIDO KÉGANI CRAB

JERUSALEM ARTICHOKE RAVIOL  
FINGER LIME/OYSTER LEAF

## DUCK FOIE GRAS

ROASTED, CREAM OF TROMPETTE MUSHROOM  
CONDIMENTS « CHESTNUT/BEETROOT/KUMQUAT »  
GREEN CARDAMON FLAVOURED MUSHROOM BROTH FOAM

## HATA FISH

COATED WITH BLACK TRUFFLE CRUST  
CAULIFLOWER, SHELLFISHES  
LETTUCE SABAYON SAUCE

## HOKKAIDO VENISON

ROASTED WITH WILD BLACK PEPPER FROM MADAGASCAR, ACIDULATED RED CABBAGE WITH BLACKCURRANT  
GREEN PASTA STUFFED WITH BRAISED SHOULDER, CARROT MOUSSE  
"POIVRADE" SAUCE

## 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**  
“SHOGGIN” 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