



**MELANOSPORUM BLACK TRUFFLE 2020**

**¥45,000**

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE.  
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE.

**TOTTORI EGG « TENBIRAN »**

BLOWN OMELET

« COMTÉ/PARMESAN/BLACK TRUFFLE »

MUSHROOM BROTH FOAM FLAVORED WITH CARDAMOM

**BLUE LOBSTER**

STEAMED, CAULIFLOWER MOUSSE AND CRUSTACEA  
VEGETABLES/BLACK TRUFFLE "WINTER GARDEN"

**NODOGURO**

COOKED AT LOW TEMPERATURE, TURNIP WITH TRUFFLES  
SHELLFISHES/VEGETABLES  
PEAS EMULSION SAUCE

**"AKAUSHI" WAGYU-BEEF FROM KUMAMOTO**

ROASTED FILET, "ROSSINI", CABBAGE WITH BLACK TRUFFLE  
CARROT FONDANT/CRISPY POTATOES  
"PÉRIGUEUX" SAUCE

**"COCKTAIL"**

EXOTIC FRUITS WITH BLACK TRUFFLE

**BLACK TRUFFLE IN A BLOWED SUGAR...**

STUFFED WITH VANILLA'S BLACK TRUFFLE ICE CREAM

**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.