

MELANOSPORUM BLACK TRUFFLE 2020 (ONLY LUNCH)
¥27,000

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

CONSOMME SOUP
VEGETABLES CUSTARD, CRUNCHY VEGETABLES

BLUE LOBSTER
MACCHERONCINI « TIMBALE », SIMMERED VEGETABLES WITH CORALINE SAUCE
MUSHROOM BROTH FOAM

“AKAUSHI” WAGYU-BEEF FROM KUMAMOTO
“ROSSINI”, FILET/FOIE GRAS WITH BLACK TRUFFLE
CARROT FONDANT/PUFFED 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

MELANOSPORUM BLACK TRUFFLE 2020 (ONLY DINNER)

¥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.

2020.01.07.