

**MENU DÉJEUNER ¥11,000**

## AMUSE-BOUCHE

## DUBLIN BAY PRAWN

COATED WITH MOUSSE AND JELLY  
SLICED RED TURNIP, CAULIFLOWER PUREE WITH LIME PEEL  
CRUSTACEA JUICE WITH CHINESE QUINCE VINEGAR SAUCE

## WINK TO THE TRADITION

BLANQUETTE OF VEAL, SMALL VEGETABLES/BLACK TRUFFLE  
TRUFFLED "YUKI-TSUBAKI" RICE

PRE DESSERT

## VARIATION OF SEVEN KINDS OF CITRUS

## SWEET DELICACY TROLLEY

## COFFEE



**MENU « LES BELLES GOURMANDES » ¥15,000**

## AMUSE-BOUCHE

## SHELLFISHES

« AKAGAI, SHIROMIRUGAI, HOKKIGAI » AND SEA URCHIN  
COVERED WITH CLAM-SEAWEED JELLY  
WATERCRESS BROTH FOAM

## HATA FISH

TOPPED WITH CRISPY BREAD, TURNIPS/CITRUS WITH TIMUT PEPPER FROM NEPAL  
TURNIPS MOUSSE FLAVOURED WITH BEETROOT JUICE  
CAMELIZED FISH BONES SAUCE

## IBERIAN PORK

ROASTED, IN A COCOTTE WITH AROMATIC  
WHEAT WITH BASQUE CHORIZO, SNOW PEAS  
“INKANOMEZAME” POTATO « FONDANT/CRISP »  
PORK COOKING JUICE WITH SAGE

PRE DESSERT

## AROUND THE STRAWBERRY...

## LIME AND THYME SHERBET

## SWEET DELICACY TROLLEY

COFFEE

**MELANOSPORUM BLACK TRUFFLE 2020**  
**¥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