MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

SCALLOP FROM "SANRIKU"

MARINATED, "LEMON/PINK PEPPER/LIME"

CURRY FLAVOURED ZUCCHINI

SCALLOP COOKING JUICE WITH BLACK LEMON FROM IRAN

ROYAL PIGEON

ROASTED BREAST COATED WITH THYME AND WALNUTS CRUST, LEG'S "CONFIT" CABBAGE, CELERY/PIGEON BLACK PUDDING CHERRY SAUCE

PRE DESSERT

AROUND THE TROPICAL FRUITS

SWEET DELICACY TROLLEY

COFFEE

MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

SOFT BOILED EGG FROM TOTTORI

COATED WITH « SPINACH/SHISO-PUREE », SEASONAL ONION GREEN ASPARAGUS/KINTOA HAM/PARMESAN TUILE "VIOLINE" SAUCE

AMADAI

WITH CRISPY SCALES, CRUNCHY VEGETABLES PEAS ÉMULSION SAUCE

BRETAGNY VEAL

ROASTED LOIN IN A COCOTTE WITH AROMATIC
LETTUCE BALL "BRAISED SWEET BREAD AND LEMON PEEL"
CARROT FONDANT/BLACK GARLIC FROM KYOTO
VEAL-COOKING JUICE WITH MARJORAM

PRE DESSERT

« RASPBERRY/POPPY/GRAPEFRUIT »

SWEET DELICACY TROLLEY

COFFEE

« 100% VERT ET MER » ¥25,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

WHITE COCO BEANS COLD SOUP WITH PARSLEY ICE CREAM TOMATO WATER JELLY/OCTOPUS

« SUMMER GARDEN »

SEASONAL VEGETABLES, GRILL/FRESH/MARINATED WITH FRESH HERBS HOME MADE FOCCACIA "ROSEMARY, ESPELETTE PIMENT, LEMON"

WILD BLACK ABALONE FROM CHIBA

COOKED IN HIS SHELL, THEN GRILLED VEGETABLES AND SMOKED EEL WITH ABALONE LIVER SAUCE TURMERIC BROTH FOAM

BLUE LOBSTER

CREAMY SPELT WHEAT WITH SUMMER TRUFFLE GREEN ASPARAGUS/ZUCCHINI YELLOW WINE SAUCE

CHERRY

FENNEL, PASTIS, LEMON THYME ICE CREAM, SAFFRON MERINGUE

TOMATO CONFIT

GRAPEFRUIT, RASPBERRY, BASIL SHERBET

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.