

« 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.