

« 100% VERT ET MER » (ONLY LUNCH) ¥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.