

**MENU SAISON ¥23,000**

## AMUSE-BOUCHE

## BLUE LOBSTER

## SEASONAL VEGETABLES, GRILLED/FRESH/MARINATED... PASSION FRUITS SAUCE

## KINMEDAI FISH

COOKED SLOWLY IN OLIVE OIL, THEN GRILLED  
VEGETABLES RAVIOLI/CARROT MOUSSE WITH KALAMANSI, SHELLFISH  
LETTUCE EMULSION SAUCE

## LAMB FROM LOZÈRE

COATED WITH ROSEMARY CRUST, "CRISPY" BRAISED SHOULDER AND DRIED FRUITS  
ZUCCHINI FLOWER/ STUFFED TOMATO CONFIT/BLACK GARLIC FROM KYOTO  
LAMB-COOKING JUICE WITH ARGANE OIL

## CHEESES SELECTION

## DESSERT

## SWEET DELICACY TROLLEY

COFFEE



**MENU DÉGUSTATION ¥29,000**

## AMUSE-BOUCHE

## OSSETRA CAVIAR

DUBLIN BAY PRAWN, THINLY SLICED ZUCCHINI, FENNEL CREAM  
CHAMPAGNE SAUCE

## « GEO » ABALONE FROM SHIMABARA

COOKED IN HIS SHELL, TOPPED WITH SANSHO FLOWER, "BARBAJUAN"  
VEGETABLES AND SMOKED EEL WITH ABALONE LIVER SAUCE  
TURMERIC BROTH FOAM

# AMADAI

WITH CRISPY SCALES  
SERVED WITH SUMMER VEGETABLES BOUILLON  
OLIVE OIL « ARBEQUINA »

## “AKAUSHI” WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, GREEN ASPARAGUS WITH BLACK TRUFFLE CRUST  
ACIDULATED SHALLOT/CRISPY POTATO  
FRESH HERBS SAUCE AND YELLOW WINE

## CHEESES SELECTION

## DESSERT

## SWEET DELICACY TROLLEY

COFFEE

**MENU “ENTRE NOUS” ¥39,000**

OLIVIER CHAIGNON INVITES YOU TO THE TASTING OF 5 DISHES PREPARED ACCORDING TO YOUR DESIRES AND HIS INSPIRATION  
THIS MENU IS SERVED FOR THE ENTIRE GUESTS AT YOUR TABLE

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.