

MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

DUCK FOIE GRAS

CREAMY SPELT WHEAT RISOTTO, SEASONAL CRUNCHY VEGETABLES
MUSHROOM BROTH FOAM

IBERIAN PORK

ROASTED, IN A COCOTTE
EGGPLANT, KINTOA HAM, FRESH HERB
MAY QUEEN POTATO, LETTUCE PUREE
PORK COOKING JUICE WITH SAGE

PRE DESSERT

PEAR AND BLACK CURRANT

HONEY ICE CREAM

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

DUBLIN BAY PRAWN

COATED WITH MOUSSE WITH APPLE JELLY SEATED WITH VERBENA
OSSETRA CAVIAR, COCO BEANS CREAM

KINMEDAI FISH

COOKED SLOWLY IN OLIVE OIL
BUCKWHEAT WITH SEA WEED, SHELLFISH
TURNIP AND SAFFRON SAUCE

«AKAUSHI» WAGYU BEEF FROM KUMAMOTO

ROASTED SIRLOIN, VEGETABLES RAVIOLI, "CALISSON" CARROT
"VIOLINE" SAUCE

PRE DESSERT

MARRON

MERINGUE, FROZEN CREAM "PARFAIT GLACÉ"

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.

A WINK TO AUTUMN... ¥25,000

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

MARRON

WARM VELOUTÉ SOUP
CEP MUSHROOMS/DUCK FOIE GRAS
EARL GREY IMPÉRIAL FLAVOURED MILK FOAM

SEA-SCALLOP FROM SANRIKU

RAVIOLI « BLACK/WHITE »
FONDUE OF LEEK WITH LEMON PEEL, CHANTERELLE, BLACK TRUMPET MUSHROOM
WATERCRESS BROTH FOAM

“TSUSHIMA-JIDORI” CHICKEN FROM NAGASAKI AND WHITE TRUFFLE FROM ITALY

STEAMED BREAST, TOPPED WITH WHITE TRUFFLE, SUPREME SAUCE
LEG'S/BLUE LOBSTER “BALLOTINE” ... BISQUE AND CHAMPAGNE SABAYON SAUCE

PEAR AND BLACK CURRANT

HONEY ICE CREAM

NAGANO'S WALNUT SOUFFLE

“REMY MARTIN XO” ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

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