

## **WHITE TRUFFLE “TUBER MAGNATUM”...2020**

**¥46,000**

**EGG « TENBIRAN » FROM TOTTORI**

MUSHROOM ÉMULSION SAUCE

**SANRIKU-SCALLOP**

CHESTNUT CRISPY/JAPANESE PEAR

LETTUCE BROTH FOAM

**BLUE LOBSTER**

CREAMY BUCKWHEAT AND BUTTERNUT RISOTTO

BISQUE SAUCE

**“TSUSHIMA-JIDORI” CHICKEN FROM NAGASAKI**

STEAMED BREAST, LEG'S/FOIE GRAS “BALLOTINE”

SUPREME SAUCE

**SWEETNESS**

CINNAMON, PEAR, “WHITE COFFEE”

**CHESNUT**

MERINGUE, FROZEN CREAM “PARFAIT GLACÉ”

WHITE CHOCOLATE MOUSSE...

SWEET DELICACY TROLLEY

COFFEE

Olivier Chaignon offers this white truffle menu.

To maximise your dining experience, this menu is for the enjoyment of the entire 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.

2020.10.15