MENU SAISON ¥23,000

AMUSE-BOUCHE

KÉGANI CRAB FROM HOKKAIDO

ACIDULATED TURNIPS, "APPLE, TURNIPS, CIDER" ICE CREAM, CAULIFLOWER PUREE, CRAB "BARBAJUAN" LOBSTER JUICE FLAVOURED WITH CHINESE QUINCE VINEGAR

AMADAI

WITH CRISPY SCALES
CARROT, EGGPLANT FONDANT/AKAGAI/MIRUGAI
CARAMELIZED FISH BONES SAUCE WITH PRESERVED LEMON

ROYAL PIGEON

ROASTED BREAST COATED WITH SPICE CRUST, LEG'S "CONFIT"
BUCKWHEAT AND BLACK TRUMPET MUSHROOM
PIGEON JUICE SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

MENU DÉGUSTATION ¥29,000

AMUSE-BOUCHE

OSSETRA CAVIAR

TROUT FROM "MOUNT-HAKKAI" CONDIMENTS «BUCKWHEAT/CUCUMBER»

DUCK FOIE GRAS

CREAMY SPELT WHEAT RISOTTO, SEASONAL CRUNCHY VEGETABLES MUSHROOM BROTH FOAM

BLUE LOBSTER

ROASTED, «VEGETABLES» RAVIOLI CRUSTACEA/RED WINE "CIVET" SAUCE

BRETAGNY VEAL

ROASTED LOIN IN A COCOTTE WITH AROMATIC
LETTUCE BALL "BRAISED SWEET BREAD AND LEMON PEEL"
CARROT "FLOWER", LETTUCE PUREE
VEAL-COOKING JUICE WITH MARJORAM

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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**

Olivier Chaignon offers this white truffle menu.

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

table.

SWEETNESS

CINNAMON, PEAR, "WHITE COFFEE"

CHESNUT

MERINGUE, FROZEN CREAM "PARFAIT GLACÉ" WHITE CHOCOLATE MOUSSE...

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.