

**MELANOSPORUM BLACK TRUFFLE 2021**

**¥28,000**

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE  
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

**EGG « TENBIRAN » FROM TOTTORI**

SOFT POACHED EGG YOLK RAVIOLE, KINTOA HAM, ROQUETTE SALAD  
MUSHROOM BROTH FOAM

**KURUMAEBI PRAWNS**

CAULIFLOWER MOUSSE AND BLACK TRUFFLE  
LOBSTER CONSOMME SAUCE WITH CHINESE QUINCE VINEGAR

**“AKAUSHI” WAGYU-BEEF FROM KUMAMOTO**

“ROSSINI”, FILET/FOIE GRAS WITH BLACK TRUFFLE  
“PÉRIGUEUX” SAUCE  
CONSOMME SOUP FLAVOURED WITH WILD BLACK PEPPER FROM MADAGASCAR

**“LIKE TART”**

EXOTIC FRUITS WITH BLACK TRUFFLE

**BLACK TRUFFLE IN A BLOWED SUGAR...**

STUFFED WITH VANILLA'S MOUSSE AND WHITE CHOCOLATE BLACK TRUFFLE ICE CREAM

**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.

**MELANOSPORUM BLACK TRUFFLE 2021**

**¥45,000**

**TOTTORI EGG « TENBIRAN »**

SOFT POACHED EGG YOLK RAVIOLE, KINTOA HAM, ROQUETTE SALAD  
MUSHROOM BROTH FOAM

**KURUMAEBI PRAWNS**

WRAPPED WITH ENDIVE  
YELLOW WINE SAUCE

**AMADAI**

TOPPED WITH BLACK TRUFFLES AND CELERIAC THEN STEAMED  
VEGETABLES/TRUFFLES/ CRISPY SCALES  
LEEK BOUILLON

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE.

THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE.

**“AKAUSHI” WAGYU-BEEF FROM KUMAMOTO**

“ROSSINI”, FILET/FOIE GRAS WITH BLACK TRUFFLE  
“PÉRIGUEUX” SAUCE

CONSOMME SOUP FLAVOURED WITH WILD BLACK PEPPER FROM MADAGASCAR

**“LIKE TART”**

EXOTIC FRUITS WITH BLACK TRUFFLE

**« VANILLA-BLACK TRUFFLE » SOUFFLÉ**

VANILLA FROZEN CREAM

**SWEET DELICACY TROLLEY**

COFFEE

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2021.01.07