MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

DUBLIN BAY PRAWN

THINLY SLICED ZUCCHINI RED PAPRIKA FONDANT/ARTICHOKE PUREE FRESH TOMATE AND "DILL, CURRY, SHISO" SAUCE

LAMB COATED WITH ROSEMARY CRUST "CRISPY" BRAISED SHOULDER AND DRIED FRUITS, QUINOA, HERBS WITH ARGAN OIL LAMB-COOKING JUICE WITH THYME

PRE DESSERT

AROUND THE CITRUS

SWEET DELICACY TROLLEY

COFFEE

MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

HOKKAIDO KÉGANI CRAB KEGANI/WHITE ASPARAGUS CUSTARD FLAVOURED WITH CARDAMON GREEN ASPARAGUS ICE CREAM

HATA FISH

STEAMED, WITH « AKAGAI, SHIROMIRUGAI, HOKKIGAI » EGGPLANT PUREE, SEASONAL VEGETABLES GREEN PEA BROTH FOAM

BRETAGNY VEAL

ROASTED LOIN IN A COCOTTE WITH AROMATIC LETTUCE BALL "BRAISED SWEET BREAD" /CARROT WITH BLACK GARLIC FROM KYOTO VEAL-COOKING JUICE WITH MARJORAM AND PRESERVED LEMON

PRE DESSERT

DIFFERENT TEXTURES OF TROPICAL FRUITS

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.

WINK TO SPRING (ONLY LUNCH) ¥25,000

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

> ICED "COCKTAIL" BEETROOT/SEASONAL ONION "IODINE" JELLY WITH SHELLFISHES, BAMBOO CHARCOAL LACE

> > BLUE LOBSTER WHITE ASPARAGUS/CARROT/"RAVIOLI-ZEBRA" LOBSTER BROTH EMULSION

"TSUSHIMA-JIDORI" CHICKEN FROM NAGASAKI STEAMED BREAST, LEG'S/FOIE GRAS "BALLOTINE" GREEN ASPARAGUS "WHITE" COATED WITH YELLOW WINE SAUCE SPRING VEGETABLES GARDEN /CARAMELIZED SHALLOT "MARBLED" SAUCE

AROUND THE CHERRY BLOSSOMS

SOUFFLE « WAKAYAMA'S ROSE/RASPBERRY » LYCHEE JELLY/RASPBERRY SHERBET

SWEET DELICACY TROLLEY

COFFEE

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