

MENU SAISON ¥23,000

AMUSE-BOUCHE

KÉGANI CRAB FROM HOKKAIDO

TURNIP BAVAROISE, "TURNIP, CHAMPAGNE VINEGAR" ICE CREAM
TURNIP LEAVES AND VERBENA BROTH FOAM

ONAGADAI FISH

“SIMPLY” PAN FRIED
FENNEL PUREE/STUFFED ZUCCHINI FLOWER
CARMELISED FISH-COOKING JUICE « FRESH TOMATO, GIROLE MUSHROOM, HERBS, OLIVE OIL 100% ARBEQUINA »

SUMMER VENISON FROM TOTTORI

ROASTED WITH PENJA RED PEPPER, VENISON BLACK SAUSAGE
RED CABBAGE MARMALADE, SHALLOT "BONSAI"
BLACK CURRANT SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE



MENU DÉGUSTATION ¥29,000

AMUSE-BOUCHE

BLUE LOBSTER

STEWED SEASONAL VEGETABLES
PASSION FRUIT/BERGAMOT/OLIVE OIL/EMULSION SAUCE
ETHIOPIAN PASSION BERRY

SCALLOP FROM "SANRIKU" AND OSSETRA CAVIAR

« THINLY SLICED SCALLOP/SEA URCHIN/LEEK »
SAFFRON FLAVORED MAY QUEEN POTATO
CHAMPAGNE SAUCE

OKOZE FISH

COATED WITH CUTTLE FISH THEN POACHED IN BOUILLABAISSE SAUCE
FENNEL AND ANIS LEAF

DUCK FROM « CHALLANS »

ROASTED IN A COCOTTE, LEG'S "CONFIT"
BUTTERNUT SQUASH/RHUBARB/ TRUFFLE
CARDAMOM DUCK COOKING JUICE

CHEESES SELECTION

DESSERT

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.

AU FIL DU TEMPS... (DINNER) ¥39,000

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

OSSETRA CAVIAR

MARINATED SEA BREAM FROM "AKASHI", LIME ZEST
SNOW PEAS STUFFED FENNEL CREAM

WILD BLACK ABALONE FROM CHIBA

COOKED IN HIS SHELL THEN GRILLED
EGGPLANT WITH SEA URCHIN, TOPPED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED
SEA URCHIN BROTH FOAM

BLUE LOBSTER

SERVED WITH VEGETABLES BOUILLON
LETTUCE BALL STUFFED WITH ZUCCHINI/LEMON CONFIT

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, GREEN ASPARAGUS/GIROLE MUSHROOM, CRISPY POTATO
TRUFFLE SAUCE

NOUGAT AND LAVENDER, MALLOW BLUE

APRICOT COULIS

« PEACH AND VERBENA »

SWEET DELICACY TROLLEY

COFFEE

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