

MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

SOFT BOILED EGG FROM TOTTORI AND KURUMAEBI PRAWNS
COATED WITH SPINACH/SHISO-PUREE
STEWED SEASONAL VEGETABLES, GIROLLE MUSHROOMS, TRUFFLE
MUSHROOM BROTH FOAM

IBERIAN PORK
ROASTED WITH AROMATIC
WHEAT WITH BASQUE CHORIZO, SNOW PEAS
“INKANOMEZAME” POTATO « FONDANT/CRISP »
PORK COOKING JUICE WITH SAGE

PRE DESSERT

AROUND THE TROPICAL FRUITS

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

KÉGANI CRAB FROM HOKKAIDO
TURNIP BAVAROISE, “TURNIP, CHAMPAGNE VINEGAR” ICE CREAM
TURNIP LEAVES AND VERBENA BROTH FOAM

HATA FISH
MY IMAGE OF “NORIMAKI”
FENNEL PUREE WITH PRESERVED LEMON/CRUNCHY VEGETABLES
PASTIS FLAVOURED WATERCRESS SAUCE

DUCK FROM « CHALLANS »
ROASTED IN A COCOTTE, LEG’S “CONFIT”
BUTTERNUT SQUASH/RHUBARB
CARDAMOM DUCK COOKING JUICE

PRE DESSERT

NOUGAT
« APRICOT, LAVENDER, MALLOW BLUE »

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.

A WINK TO SUMMER (LUNCH) ¥27,000

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

BLUE LOBSTER

SEASONAL VEGETABLES " COLD SOUP/JELLY/FRESH "
BASIL ICE 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

SUMMER VENISON FROM TOTTORI

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

NOUGAT AND LAVENDER, MALLOW BLUE

APRICOT COULIS

« PEACH AND VERBENA »

SWEET DELICACY TROLLEY

COFFEE

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