

AU FIL DU TEMPS... (DINNER) ¥42,000

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

OSSETRA CAVIAR

SMOKED TROUT FROM "MOUNT-FUJI"
CONDIMENTS «BUCKWHEAT/CUCUMBER»

WHITE TRUFFLE

"YUKI-TSUBAKI" RICE RIZOTTO, SLICED SCALLOP FROM SANRIKU
LETTUCE BROTH FOAM

AMADAI

WITH CRISPY SCALES
PARSNIP AND VANILLA PUREE/CARROT/TRUFFLE
CAMELIZED FISH BONES SAUCE WITH PRESERVED LEMON

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, SEASONAL VEGETABLES GARDEN, CRISPY POTATO
"VIOLINE" SAUCE

PEAR AND BLACK CURRANT

"THE MUSHROOM"

MARRON/RUM FROZEN CREAM
CHOCOLATE SHERBET HIBIKI WHISKY 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.