

MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

SHELLFISHES

THINLY SLICED "AKAGAI, MIRUGAI, HOKKIGAI" WITH SAFFRON SAUCE
CLAM CUSTARD/ CRUNCHY VEGETABLES
SEA URCHIN BROTH

ROYAL PIGEON

ROASTED BREAST COATED WITH SPICED AND ORANGE CRUST, LEG'S "CONFIT"
BUCKWHEAT, BUTTERNUT SQUASH, BOUDIN-PIGEON
PIGEON COOKING JUICE WITH JUNIPER BERRY

PRE DESSERT

AROUND THE CITRUS

YUZU AND BASIL SHERBET

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

DUBLIN BAY PRAWN

COATED WITH LETTUCE LEAF, APPLE JELLY SEATED WITH VERBENA
ENDIVE/PERSIMMON

KINMÉDAI FISH

STEAMED, THEN COATED WITH ACIDULATED TURNIPS, CREAMY WHEAT
CLAM JUICE EMULSION

SUCKLING PIG

ROASTED IN A COCOTTE WITH AROMATIC
HOKKAIDO RED KIDNEY BEANS FRICASSEE WITH BASQUE CHORIZO
TRUMPET MUSHROOM PUREE
PORK COOKING JUICE WITH SAGE

PRE DESSERT

PEAR AND BLACK CURRANT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

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 AUTUMN... (LUNCH) ¥28,000

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

MARRON

CRISPY AND WARM VELOUTÉ SOUP
SEA-SCALLOP FROM SANRIKU/JAPANESE PEAR/ITALIAN WHITE TRUFFLE
CARDAMOM FLAVOURED MILK FOAM

HOKKAIDO KÉGANI CRAB

CRUSTACEA CUSTARD, ACIDULATED TURNIPS
LOBSTER JUICE FLAVOURED WITH CHINESE QUINCE VINEGAR

“AKAUSHI” WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, SEASONAL VEGETABLES GARDEN
“VIOLINE” SAUCE

PEAR AND BLACK CURRANT

“THE MUSHROOM”

MARRON/RUM FROZEN CREAM
CHOCOLATE SHERBET WHISKY ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

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