

MENU SAISON ¥23,000

AMUSE-BOUCHE

HOKKAIDO KÉGANI CRAB

SLICED TURNIP, TURNIP LEAVES PUREE SCENTED WITH HAZELNUTS OIL
CAULIFLOWER MOUSSE WITH CRUSTACEA SAUCE, JERUSALEM ARTICHOKE JELLY
TURNIP ICE CREAM WITH LIME PEEL

AMADAI

WITH CRISPY SCALES
CARROT/ACIDULATED ONIONS
GINGER FLAVORED SAUCE

DUCK FROM « CHALLANS »

ROASTED IN COCOTTE, LEG'S "CONFIT" WITH "BIGARADE" SAUCE
CAMELIZED APPLE WITH CARDAMON
ROUENNAISE SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE



MENU DÉGUSTATION ¥29,000

AMUSE-BOUCHE

OSSETRA CAVIAR

LETTUCE BALL STUFFED WITH MAYQUEEN, SLICED SCALLOP FROM SANRIKU, FINGER LIME
SAFFRON FLAVORED CHAMPAGNE SAUCE

BLUE LOBSTER

COATED WITH A CRUSTACEANS SAUCE WITH ORANGE
CREAMY SPELT WHEAT AND RADICCHIO
BISQUE SAUCE WITH YELLOW WINE

NODOGURO FISH

STEAMED, TURNIP CUSTARD
RADISH/BLACK TRUFFLE
VEGETABLE BOUILLON

HOKKAIDO VENISON

ROASTED WITH FERMENTED BLACK PEPPER, LEG'S BLACK SAUSAGE
RED CABBAGE MARMALADE, PUMPKIN MOUSSE WITH PRESERVED LEMON
"POIVRADE" SAUCE

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.