

MENU DÉJEUNER ¥11,000

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

CHEEK OF JAPANESE BEEF

BRAISED, SERVED SOFT, CORIANDER FLAVORED CARROT PURRE
"VIOLINE" SAUCE

PRE DESSERT

AROUND THE APPLE

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

SCALLOP FROM SANRIKU

RAVIOLI, ENDIVE TOPPED WITH SHISO FLOWER
SAFFRON FLAVORED CHAMPAGNE SAUCE

AMADAI

WITH CRISPY SCALES
CARROT/ACIDULATED ONIONS
GINGER FLAVORED SAUCE

HOKKAIDO VENISON

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

PRE DESSERT

"MONT-BLANC"

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.

L'OSIER