

MELANOSPORUM BLACK TRUFFLE 2022 (LUNCH)

¥32,000

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

EGG « TENBIRAN » FROM TOTTORI
ONION FONDUE, KINTOA HAM, BLACK TRUFFLE
CHAMPAGNE FLAVORED CHICKEN BOULLON

UCHIWAEBI PRAWNS FROM NAGASAKI
COATED WITH A CRUSTACEANS SAUCE, VEGETABLES AND THAI GRAPEFRUIT RAVIOLI
LOBSTER CONSOMME EMULSION SAUCE

“AKAUSHI” WAGYU-BEEF FROM KUMAMOTO
“ROSSINI”, FILET/FOIE GRAS WITH BLACK TRUFFLE
KITAHIME POTATO «CRISPY/PUREE» WITH SWISS CHARD
“PÉRIGUEUX” SAUCE

EXOTIC FRUITS “COCKTAIL”
MANGO WITH BLACK TRUFFLE

VACHERIN...
VANILLA'S MOUSSE/BLACK TRUFFLE/CHESTNUT CONFIT

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.

MELANOSPORUM BLACK TRUFFLE 2022 (DINNER)
¥55,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

EGG « TENBIRAN » FROM TOTTORI
ONION FONDUE, KINTOA HAM, BLACK TRUFFLE
CHAMPAGNE FLAVORED CHICKEN BOULLON

DUBLIN BAY PRAWN
RAPPED WITH LETTUCE THEN STEAMED, CAULIFLOWER MOUSSE/JELLY
LOBSTER JUICE WITH CHAMPAGNE VINEGAR

HATA FISH
TOPPED WITH BLACK TRUFFLES AND LETTUCE THEN ROASTED,
SNOW PEAS STUFFED "AKAGAI, MIRUGAI, HOKKIGAI"
PEAS ÉMULSION SAUCE

"AKAUSHI" WAGYU-BEEF FROM KUMAMOTO
"ROSSINI", FILET/FOIE GRAS WITH BLACK TRUFFLE
KITAHIME POTATO «CRISPY/PUREE» WITH SWISS CHARD
"PÉRIGUEUX" SAUCE

"LIKE VACHERIN"
EXOTIC FRUITS WITH BLACK TRUFFLE

BLACK TRUFFLE IN A BLOWED SUGAR...
STUFFED WITH VANILLA'S MOUSSE AND BLACK TRUFFLE ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

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Consumption Tax is included. A discretionary service charge of 12% will be added to your bill.