

MENU DÉJEUNER ¥17,000

AMUSE-BOUCHE

SHIMA-AJI FROM NAGASAKI

MARINATED WITH FRESH HERBS, FINGER LIME FROM MIYAZAKI
“SEASONAL VEGETABLES GARDEN” CONDIMENTS, WATER CRESS PUREE, « OVERDE » OLIVE OIL EMULSION WITH LEMON

“TSUSHIMA-JIDORI” CHICKEN FROM NAGASAKI

STEAMED BREAST, LEG’S “CONFIT” WITH HERB
STUFFED PEA/LIVER MOUSSELINE/LILY ROOT
“MARBLED” SAUCE

PRE DESSERT

DIFFERENT TEXTURE OF CITRUS

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥22,000

AMUSE-BOUCHE

HOKKAIDO KÉGANI CRAB

WHITE ASPARAGUS CUSTARD WITH CARDAMON
WHITE ASPARAGUS/CRUSTACEA CREAM
RAPE BLOSSOMS SAUCE

AMADAI

WITH CRISPY SCALES
VEGETABLES/SHELLFISHES
“IODINE” SPRING BROTH BOUILLON

CHEEK OF JAPANESE BEEF

BRAISED IN COCOTTE, SERVED SOFT, BLACK PEPPER FROM MADAGASCAR
CARROT PUREE WITH VERVENA BERRY, RED TURNIP
“VIOLINE” SAUCE

PRE DESSERT

AROUND THE TROPICAL FRUITS

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.