

**MENU DÉGUSTATION ¥39,000**

AMUSE-BOUCHE

**HOKKAIDO KÉGANI CRAB, WHITE ASPARAGUS AND OSSETRA CAVIAR**  
WHITE ASPARAGUS CUSTARD WITH CARDAMON  
RAPE BLOSSOMS SAUCE

**SHELLFISH « AKAGAI, SHIROMIRUGAI, HOKKIGAI »**  
SAGA'S SAFFRON FLAVORED VEGETABLE WITH BAMBOO  
"IODINE" BROTH BOUILLON

**AMADAI FROM HAGI**  
WITH CRISPY SCALES, RED TURNIP COATED WITH CARROT  
CAMELIZED FISH BONES SAUCE WITH LEMON

**ROYAL PIGEON**  
BREAST COATED WITH HERBS CRUST, LEG'S "CONFIT"  
CABBAGE CONDIMENTS/SWEET AND SOUR BEETROOT/BOUDIN-PIGEON  
PIGEON COOKING JUICE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER