



**WINK TO SPRING 2024... ¥55,000**

**SEA BREAM FROM "AKASHI" AND OSSETRA CAVIAR**

MARINATED WITH FRESH HERBS, TURNIP MOUSSE, "SEASONAL VEGETABLES GARDEN" CONDIMENTS  
WATERCRESS PUREE, « OVERDE » OLIVE OIL EMULSION WITH LEMON

**WILD BLACK ABALONE**

COOKED IN HIS SHELL  
CAULIFLOWER AND SEAWEED  
SEA URCHIN BROTH FOAM

**BLUE LOBSTER AND WHITE ASPARAGUS**

"RAVIOLI-ZEBRA"/GIROLLE MUSHROOM MOUSSE  
LOBSTER YELLOW WINE SAUCE

**BRETAGNY VEAL**

ROASTED IN A COCOTTE, GREEN ASPARAGUS  
GREEN PEAS/ SWEET BREAD/MOREL MUSHROOM  
VEAL COOKING JUICE WITH LEMON PEEL AND MARJORAM

**CHERRY BLOSSOMS/RHUBARB**

**SOUFFLE GRIOT CHERRY**  
CHERRY MARNIER ICE CREAM

**SWEET DELICACY TROLLEY**

COFFEE



**OUR MATURED CHEESES SELECTION** ¥5,000~

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.