

A WINK TO SUMMER 2024 ¥33,000

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

CORN FROM AOMORI

COLD VELOUTÉ SOUP/ VERBENA FLAVOURED JELLY/ICE CREAM AND TRUFFLE
GRILLED CORN "FINANCIER" WITH CHESTNUT HONEY

OKOZE FISH

COATED WITH SCALLOP THEN POACHED IN BOUILLABAISSA SAUCE
MAY QUEEN POTATO/FENNEL

SUMMER VENISON FROM TOTTORI

ROASTED WITH FERMENTED BLACK PEPPER FROM CAMBODIA, "PASTA" BRAISED SHOULDER
BEETROOT FLOWER/BUTTERNUT SQUASH WITH GREEN ANIS
"CASSIS" SAUCE

APRICOT AND LAVENDER

PEACH COCKTAIL

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.

