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 SCALLOPTHEN POACHED IN BOUILLABAISSE 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.

AU FIL DUTEMPS... ¥57,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS THIS MENU IS ONLY AVAILABLE FOR ENTIRETABLE

SEA BREAM FROM "AKASHI" AND OSSETRA CAVIAR

MARINATED WITH FRESH HERBS, CUCUMBER CONDIMENTS
HORSERADISH CREAM AND BUCKWHEAT PANCAKE
OLIVE OIL EMULSIFIED WITH LEMON

BLUE LOBSTER WITH BLACK TRUFFLE

CREAMY SPELT RISOTTO
PRESSED BROCCOLI WITH GREENYUZU
TURNIP FLOWER
CREAMY BISQUE

OKOZE FISH

COATED WITH ABALONE AND POACHED IN BOUILLABAISSE SAUCE MAY QUEEN POTATO, FENNEL WITH LIME

BRITAGNY VEAL

THIN GRILLED SLICES STUFFED WITH GIROLLE MUSHROOM
GRILLED EGG PLANT ≪ GARDEN ≫
VEAL-COOKING JUICE WITH FRESH HERBES

APRICOT AND LAVENDER

≪PEACH AND VERBENA≫

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

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