

**A WINK TO AUTUMN 2024... ¥33,000**

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

**CHESTNUT VELOUTÉ WITH CRISPY CHIPS**

FINE ROYALE OF FOIE GRAS, LIGHTLY SMOKED, PERSIMMON AND MARINATED NASHI  
FOAMY PORCINI INFUSION

**BLUE LOBSTER**

VEGETABLE RAVIOLI « MUSHROOM, CELERY AND FRESH HERBS »  
CREAMY BUCKWHEAT SEEDS  
LOBSTER JUICE WITH YELLOW WINE

**AOMORI GIN NO KAMO DUCK**

FILLET ROASTED ON A SPICE, LEG CONFIT THEN LACQUERED WITH BIGARADE  
SALSIFY, BLACK FIG, CARROT MOUSSELINE WITH BERGAMOT  
RICHE JUICE

**AROUND THE PEAR**

**CHESTNUT**

XO RÉMY MARTIN COGNAC ICE CREAM  
MORELLO CHERRY SORBET

**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.

