

MENU DÉGUSTATION ¥39,000

AMUSE-BOUCHE

SHELLFISH AND OSCIETRA CAVIAR

AKAGAI, HOKKIGAI AND MIRUGAI, SEA URCHIN CREAM, IODIZED JELLY

LANGOUSTINE

RAVIOLI OF AUTUMN LEAVES WITH LIME ZEST
GREEN CABBAGE WITH TRUMPETS MUSHROOMS
MILD CORAL SAUCE, CRUSTACEAN CONSOMMÉ EMULSION

HATA

MY IMAGE OF A "TRUFFLE AND JERUSALEM ARTICHOKE" MAKI
SAGA SAFFRON SAUCE

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

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

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.