

## MENU DÉJEUNER ¥17,000

### AMUSE-BOUCHE

#### SCALLOP FROM "SANRIKU"

RAVIOLE WITH BLACK LEMON AND LIME ZEST  
GREEN CABBAGE FONDUE WITH GINGER  
FINE MOUSSE WITH SHISO FLOWERS  
IODIZED BROTH EMULSION WITH SHISO SPINACH CHLOROPHYLL

#### ROYAL PIGEON

ROASTED BREAST, LEG CONFIT STUFFED WITH GIBLETS AND EGGPLANT  
BULGUR WITH TRUMPETS MUSHROOMS, BUTTERNUT CALISSON FLAVOURED WITH ANIS  
SWEET AND SOUR BLACKBERRY, BEETROOT  
LIGHTLY SPICED JUICE OF A SECRET BLEND

### PRE DESSERT

#### AROUND APPLE AND BLACKCURRANT

SWEET DELICACY TROLLEY

### COFFEE



## MENU « LES BELLES GOURMANDES » ¥22,000

### AMUSE-BOUCHE

#### KURUMAEBI SHRIMP

FINE SEMOLINA WITH HERBS, CAULIFLOWER MOUSSELINE, SALMON ROE  
VINAIGRETTE OF CRUSTACEANS JUICE WITH QUINCE VINEGAR

#### KINKI

COOKED ON AROMATIC HERBS AND SEASONED WITH A HINT OF TIMUT PEPPER  
TURNIP MOUSSELINE WITH BHUTAN TURMERIC, CITRUS FRUIT  
JUICE OF CARAMELIZED FISH BONES WITH LEMON

#### VEAL CHOP FROM BRITTANY

ROAST, CRISPY SWEETBREADS, POTATO, "AWACHIBITEN" MUSHROOM  
CARROT "BERGAMOT, PHYSALIS WITH VERBENA BERRY"  
JUICE WITH MARJORAM LEAVES

### PRE DESSERT

#### PEAR AND YUZU

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.