

**MENU DÉJEUNER ¥17,000**

AMUSE-BOUCHE

**HOKKAIDO BOTANEBI SHRIMP**

MARINATED WITH VERBENA BERRY, OVERDE OLIVE OIL AND BUNTAN PULP  
JERUSALEM ARTICHOKE MOUSSELINE, CAVIAR, CRUSTACEAN JELLY

**JAPANESE BEEF CHEEK**

BRAISED FOR A LONG TIME, SERVED MELT IN THE MOUTH, THEN SEASONED WITH RED PENJA PEPPER  
CARROT RIBBON STUFFED WITH CARAMELIZED SHALLOTS  
CRISPY POTATO, VEGETABLES LEAVES  
VIOLENE SAUCE

PRE DESSERT

**AROUND HAZELNUT AND LEMON**

SWEET DELICACY TROLLEY

COFFEE



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

AMUSE-BOUCHE

**SANRIKU SCALLOPS**

TURBAN STYLE SEASONED WITH GRATED BLACK LEMON AND MIYAZAKI LEMON CAVIAR  
CELERY AND GREEN APPLE JELLY, HINT OF OSCETRA CAVIAR  
CARAMELIZED SCALLOP'S JUICE

**UWAJIMA AMADAI**

WITH CRISPY SCALES, PARSNIP MOUSSELINE AND FONDANT CARROT  
SWEET CRUSTACEAN SAUCE LIGHTLY FLAVORED WITH A HINT OF TAHAA ISLAND VANILLA

**HOKKAIDO VENISON**

FILLET ROASTED WITH CAMBODIAN FERMENTED PEPPER  
SHOULDER AND LEG COOKED LIKE A BLOOD SAUSAGE  
RED CABBAGE, BLACKCURRANTS, CRANBERRYS AND PUMPKIN  
WILD MADAGASCAR PEPPER SAUCE

PRE DESSERT

**AROUND THE CITRUS**

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.