

**CHRISTMAS MENU ¥45,000**

**TO START**

BOUQUET VÉGÉTAL, THIN SLICES OF SCALLOPS WITH BERGAMOT ZEST  
RAVIOLE OF TRUFFLED QUAIL EGG YOLK, VEGETABLE CONSOMMÉ

**OSSETRA CAVIAR AND SEA BREAM**

"SNOWBALL" JUST MARINATED WITH LEMON CAVIAR AND PINK PEPPER, HINT OF BUNTAN  
JERUSALEM ARTICHOKE MOUSSELINE WITH BLACK LEMON, ROCKET CREAM

**BLUE LOBSTER**

TAIL LACQUERED WITH YELLOW WINE JUICE, CARROT AND CHRISTMAS PARSNIP  
SOFT CLAW IN CABBAGE LEAF, FOAMED LOBSTER BROTH

**AKAUSHI BEEF FROM KUMAMOTO**

HEART OF FILLET, WINTER GARDEN  
CRISPY BRAISED BEEF CHEEK WITH CELERIAC  
BLACK TRUFFLE SAUCE

**PRE DESSERT**

CHESTNUT AND REDCURRANT

**STRAWBERRY 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.

**CHRISTMAS MENU ¥70,000**

**TO START**

BOUQUET VÉGÉTAL, THIN SLICES OF SCALLOPS WITH BERGAMOT ZEST  
RAVIOLE OF TRUFFLED QUAIL EGG YOLK, VEGETABLE CONSOMMÉ

**OSSETRA CAVIAR AND JERUSALEM ARTICHOKE**

GREEN BONBON OF HIMIBURI MARINATED THEN LIGHTLY SMOKED  
JERUSALEM ARTICHOKE MOUSSELINE WITH BLACK LEMON  
JELLIED INFUSION WITH LIME ZEST  
POTATO BLINIS

**BLUE LOBSTER AND WHITE TRUFFLE**

CREAMY NIIGATA YUKITSUBAKI RICE, BUTTERNUT "FLOWER" AND MAKOMODAKE  
LOBSTER SAUCE

**KUE FROM NAGASAKI**

IN SAFFRON POTATO FLAKES WITH A TOUCH OF SHISO  
CHAMPAGNE SAUCE

**AKAUSHI BEEF FROM KUMAMOTO**

HEART OF FILLET, WINTER GARDEN  
CRISPY BRAISED BEEF CHEEK WITH CELERIAC  
BLACK TRUFFLE SAUCE

**AROUND THE STRAWBERRY**

**VERY TASTY...**

OUR CRÊPES FLAMBÉES AT YOUR TABLE  
« CHESTNUT AND SHAVED BLACK TRUFFLE »

**SWEET DELICACY TROLLEY**

**COFFEE**

L'OSIER

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