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
VIOLINE 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'O/IER