

MENU DÉGUSTATION ¥39,000

AMUSE-BOUCHE

ISHIKAWA KEGANI CRAB AND OSCIETRA CAVIAR
CRABMEAT NATURAL, CAULIFLOWER MOUSSELINE, BERGAMOT ZEST
CRUSTACEAN BAVAROISE « CITRUS LEAF/DRIED CAVIAR »
CRUSTACEAN JUICE, HINT OF BUNTAN ORANGE JELLY

THE « RED » CONSOMMÉ 2025

SURPRISE OF A ROYAL FOIE GRAS STUFFED « LIKE A MUSHROOM »
HOT CONSOMMÉ WITH A HINT OF WILD MADAGASCAR PEPPER

KUE FROM NAGASAKI

FOAMY BUTTER ROAST, "CARROT, SQUID, LIME" BALL
CRECY MOUSSELINE WITH VERBENA BERRY
SEA URCHIN BROTH

ROYAL PIGEON

ROASTED BREAST, WITH GREEN CABBAGE AND VEGETABLE FONDUE
BRAISED AND SHREDDED LEG, SERVED IN A CHESTNUT PASTA SHEET
GIBLETS COOKED AS A BOUDIN, CELERY CALISSON
JUICE PERFUMED WITH VADOUVAN

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 15% will be added to your bill.