

MENU DÉJEUNER ¥17,000

AMUSE-BOUCHE

LANGOUSTINE “BOUCHON”

DRESSED IN A THIN LEAF OF CRUSTACEAN CONSOMMÉ, HINT OF OSCIÈTRE CAVIAR
VICHYSOISE CREAM, GAUFRETTE POTATO, YOUNG GREEN SHOOTS
WATERCRESS EMULSION, LEMON OLIVE OIL

ROYAL PIGEON

THE ROASTED BEAST ON A WHITE BEAN MOUSSELINE WITH SHERRY VINEGAR
STUFFED THIGH TENDERIZED AS A LIGHTLY SPICED BARBAJUAN
DELICATE SEMOLINA, SPRING VEGETABLES
« ALMOST » SIMPLE JUICE

PRE DESSERT

AROUND “BALLS” OF EXOTIC FRUIT

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥22,000

AMUSE-BOUCHE

HOKKAIDO KEGANI CRAB

CRABMEAT CREAMY MOUSSE OF UDO AND SPRING ONIONS
SAGA GREEN ASPARAGUS, HINT OF OSCIÈTRE CAVIAR
ASPARAGUS COULIS, IRAN BLACK LEMON PASTE
CRUSTACEAN JUICE EMULSION

KUE FROM NAGASAKI

IMAGE OF A MAKI WITH VEGETAL SCALES
BITE OF “BAMBOO, SCALLOPS, TRUFFLE”, CANOLA FLOWERS, SANSHO LEAVES
FISH CONSOMMÉ

« GREEN » VEAL BLANQUETTE

COOKED IN COCOTTE, NIIGATA YUKITSUBAKI RICE WITH FUKINOTO
BOUQUET OF SPRING VEGETABLES

PRE DESSERT

AROUND THE KYOTO STRAWBERRY

SWEET DELICACY TROLLEY

COFFEE

L'OSIER