

MENU DÉGUSTATION ¥39,000

AMUSE-BOUCHE

SEABREAM FROM AKASHI

TARTARE WITH LIME AS BONBON, ONE SLICE JUST MARINATED, ANOTHER SMOKED WITH CHERRY WOOD
WHITE ASPARAGUS TIP, OSCIETRA CAVIAR BAVAROISE
BLOOD ORANGE REDUCTION, FOAM OF FISH CONSOMMÉ WITH LEMON ZEST

AKAGAI, MIRUGAI AND HOKKIGAI” SHELLFISH

ON A BAMBOO CHARCOAL SCALLOP MOUSSE
VEGETABLE STEW, TURNIP VEIL WITH LEMON CAVIAR
SAGA SAFFRON SAUCE, “IODIZED NANO HANA” EMULSION

BLUE LOBSTER

GREEN PEA « TRÈS GOURMAND », SPRING RAVIOLI
YELLOW WINE SAUCE

HOKKAIDO VENISON

ROASTED FILLET WITH CAMBODIAN FERMENTED PEPPER, FUKINOTO AND SPRING ONIONS FONDUE
FINE SPICED TART OF VENISON BOUDIN, APPLE CHUTNEY, « RED » CELERY MOUSSELINE
PEPPER SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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.

L'OSIER