WINKTO SPRING 2025... ¥45,000

TO START...

VELOUTÉ OF SPRING ONIONS, SORBET OF A POMEGRANATE REDUCTION LIGHTLY SEASONED WITH VINEGAR « AKAGAI, MIRUGAI, HOKKIGAI » SHELLFISH WITH CONDIMENTS

OSCIÈTRE CAVIAR, WHITE AND GREEN ASPARAGUS

3 SAUCES... VELOUTÉ ARGENTEUIL, EMULSION VIOLINE, CHAMPAGNE WITH FINGER LIME

BLUE LOBSTER

SERVED AS MEDALLIONS, BROCCOLI AND LEMON BONBON
AROUND MOREL MUSHROOMS « CREAMY, STUFFED, INFUSION MOUSSE »
LOBSTER JUICE WITH YELLOW WINE

MILK-FED LAMB FROM PYRÉNÉES

ROASTED WITH HERBS, GOURMET SPRING TART, HINT OF KYOTO BLACK GARLIC HERB-CRUSTED STUFFED TOMATO SIMPLE ROAST JUICE WITH MARJORAM

AROUND THE CHERRY BLOSSOMS

SOUFFLE GRIOT CHERRY

SAGA SAFFRON PANNA COTTA, ALMOND MILK, MORELLO CHERRY SORBET

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

WINKTO SPRING 2025... ¥65,000

"AKAFUJI"TROUT AND OSSETRA CAVIAR

COOKED AT MILD TEMPERATURE AND THEN SMOKED WITH CHERRY WOOD WHITE ASPARAGUS FROM LOIRE VALLEY

3 SAUCES...

WILD ABALONE

JULIENNE OF VEGETABLES WITH ABALONE LIVER SAUCE IODINE EMULSION « SPINACH / SHISO »

BLUE LOBSTER

MORELS STUFFED WITH A CRUSTACEAN MOUSSE
GREEN ASPARAGUS « ALL WHITE »
« MARBLED » CRUSTACEAN JUICE WITHYELLOW WINE

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET

SPRING PIE, TOMATO/STUFFED

RICH JUICE WITH FRESH HERBS AND COGNAC

AROUND THE CHERRY BLOSSOMS

SOUFFLE GRIOT CHERRY

SAGA SAFFRON PANNA COTTA, ALMOND MILK, MORELLO CHERRY SORBET

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~