

MENU DÉJEUNER ¥17,000

AMUSE-BOUCHE

« MARINE GARDEN » SPRING 2025...

FINELY SLICED AKAGAI, MIRUGAI AND HOKKIGAI SHELLFISH
THEN PLACED ON A SMOOTH TURNIP CREAM WITH SAGA SAFFRON
A TIP OF OSCETRA CAVIAR AND FINGER LIME
GREEN ASPARAGUS « IODIZED » FOAM

YAMAGATA KINKATON PORK

ROASTED RIB WITH AROMATIC HERBS, PRESSED BLACK SAUSAGE WITH MIYAZAKI MANGO
ONION PETAL STUFFED WITH RAVIGOTE, RED BEAN FRICASSEE FROM HOKKAIDO
« ROBERT » SAUCE

PRE DESSERT

AROUND LEMON AND BERGAMOT

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥22,000

AMUSE-BOUCHE

WHITE ASPARAGUS FROM THE LOIRE VALLEY AND SANRIKU SCALLOPS

HALF-BOILED THEN MARINATED SCALLOPS, LIME TARTARE
WHITE ASPARAGUS BAVARIAN WITH OSCETRA CAVIAR
CARAMELIZED SCALLOP'S JUICE, « KIYOMI » ORANGE EMULSION

KINMEDAI

COOKED AT LOW TEMPERATURE, VEGETABLE FONDUE, LEMON ZEST
TURNIP, CRUSTACEAN MOUSSE
VEGETABLE BROTH WITH MILD CORAL SAUCE

KUMAMOTO AKAUSHI BEEF

ROASTED SIRLOIN, SEASONED WITH PENJA PEPPER
SPRING PEAS, CARROT GNOCCHI WITH VERBENA BERRY
RICH JUICE WITH FRESH HERBS, HINT OF COGNAC

PRE DESSERT

THE RASPBERRY AND WAKAYAMA ROSE

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.