

MENU DÉGUSTATION ¥39,000

AMUSE-BOUCHE

SANRIKU SCALLOPS AND OSCETRA CAVIAR

COOKED AT LOW TEMPERATURE AND MARINATED IN OLIVE OIL WITH KIYOMI ORANGE ZEST
LOIRE VALLEY WHITE ASPARAGUS, FINGER LIME FROM MIYAZAKI
GREEN ASPARAGUS COULIS, SCALLOP JUICE VINAIGRETTE

BLUE LOBSTER

CUT AS MEDALLIONS, STEWED SPRING VEGETABLES, HINT OF MINT
CORAL SAUCE, GREEN PEAS EMULSION

AMADAI WITH CRISPY SCALES

STUFFED UNDER THE SKIN WITH A FINE FISH MOUSSE
TOMATO « BONBON », MARIGOLD, GREEK SALSIFY
JUICE OF CARAMELIZED BONES WITH LEMON CONFIT

DUCK “ GIN NO KAMO ” FROM AOMORI

FILET ROASTED, LEG CONFIT, HINT OF MORELLO CHERRY CHUTNEY
CRISPY VEGETABLE BOUQUET, FINE DUCK LIVER MOUSSE
GREEN PEPPER SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER