MENU 100% VERT ET MER ¥45,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

TO START

VEGETABLE COCKTAIL, "GREEN" SORBET
VEGETABLE BROTH JELLY INFUSED WITH "GETTO"
HINT OF FERMENTED COCOA PULP

MINI GARDEN 2025

AROUND RAW, COOKED, GRILLED, MARINATED VEGETABLES...
RED BELL PEPPER "FLOWERS", STUFFED TOMATO
COULIS WITH RIPE FRUITY OLIVE OIL

CHIBA WILD BLACK ABALONE

COOKED IN ITS SHELL
CREAMY NIIGATA "YUKITSUBAKI" RICE WITH SAGA SAFFRON, BAMBOO
ABALONE LIVER SAUCE, CONSOMMÉ FOAM

BLUE LOBSTER

COOKED IN COURT BOUILLON, FINE ONION ROYALE WITH GREEN ASPARAGUS POWDER WHITE ASPARAGUS STUFFED WITH MUSHROOMS LOBSTER JUICE WITH YELLOW WINE

THE FRESHNESS OF A FRUIT AND VEGETABLE NAGE EGGPLANT/RUM SORBET, HERB JELLY, GRAPEFRUIT CREAM

"CITRUS, CARROT"

3 SORBETS "SAGE/PINEAPPLE", "PURPLE CARROT/GIN", "PASSION/GINGER".

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

AU FIL DUTEMPS... ¥65,000

BLUE LOBSTER

AROUND A GARDEN OF RAW, COOKED AND GRILLED VEGETABLES
ZUCCHINI"FLOWERS"WITH MINT
TOMATO JUICE "COOKED"WITH RIPE FRUITY OLIVE OIL

CHIBA WILD BLACK ABALONE

GENTLY COOKED IN ITS SHELL

MELTING EGGPLANT LACQUERED WITH CARAMELIZED JUICE

WILD ASPARAGUS, CHANTERELLES

SABAYON OF MYOGA AND TIO PEPE REDUCTION

NAGASAKI KUE

IMAGE OF A GREEN "MAKI" WITH OSCIÈTRE CAVIAR CHARD LEAF, SHELLFISH, GNOCCHI AND CONDIMENTS CHAMPAGNE SAUCE

KUMAMOTO AKAUSHI BEEF

HEART OF TENDERLOIN, POTATO/EDAMAME/TRUFFLE CARROT RIBBON, TANGY ONION PETAL, SIMPLE JUICE

RASPBERRY AND WAKAYAMA ROSE

CITRUS SOUFFLÉ
GRAPPA AND BASIL SORBET

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

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.