

MENU DÉJEUNER ¥17,000

AMUSE-BOUCHE

SEKIAJI FROM SAGASEKI

MARINATED, COOKED AT LOW TEMPERATURE THEN LIGHTLY SMOKED, “ZEN” GARDEN OF CONDIMENTS
POTATO MOUSSELINE WITH SAGA SAFFRON, ROCKET COULIS
FOAM OF A CONSOMMÉ WITH LIME ZEST

PIGEON ROYAL

ROASTED SUPREME, BULGUR WITH FRESH HERBS
LEG STUFFED, SWEET AND SOUR EGGPLANT
MANGETOUT WITH GIROLLE MUSHROOM
“RICH” JUICE

PRE DESSERT

CHERRY AND TARRAGON

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥22,000

AMUSE-BOUCHE

SHRIMP SHIMAEBI FROM HOKKAIDO

JUST MARINATED WITH BLACK LEMON AND OLIVE OIL FROM OVERDE, OSCETRA CAVIAR
PANISSE POWDERED WITH “DRIED HEADS”, FENNEL CREAM, ARTICHOKE
MILD SHELLFISH SAUCE WITH HERB OIL

UWAJIMA AMADAI

WITH CRISPY SCALES SPICED UP WITH TIMUT PEPPER
RED TURNIP RIBBON WITH MIYAZAKI GRAPEFRUIT
TURNIP MOUSSELINE WITH BHUTAN TURMERIC
JUICE OF CARAMELIZED BONES

LOZÈRE LAMB

ROASTED WITH HERBS, STUFFED ZUCCHINI FLOWER, CRUSTED TOMATO
HINT OF KYOTO BLACK GARLIC AND PRESERVED LEMON
LAMB JUICE

PRE DESSERT

**THE POD
“CHOCOLATE/MINT”**

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.

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~

L'OSIER

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