

## MENU DÉGUSTATION ¥39,000

### AMUSE-BOUCHE

#### AROUND SHELLFISH AND OSCETRA CAVIAR

DELICATE SEA URCHIN ROYALE, AKAGAI, MIRUGAI AND HOKKIGAI JUST MARINATED  
IODISED JELLY, FENNEL MOUSSELINE, HINT OF PASSION FRUIT  
ROCKET FOAM

#### HOKKAIDO KEGANI CRAB

NATURAL CRABMEAT, SOFT SHELLFISH QUENELLE  
GREEN LEAF OF BULGUR WITH GRILLED EGGPLANT  
CRAB BROTH EMULSION

#### KINMEDAI

STEAMED

VEGETABLE NAGE, MELTING RAVIOLI, MARIGOLD LEAVES

#### BRITTANY VEAL

ROASTED WITH AROMATIC HERBS, « COQUE DAUPHINE » VERY TASTY  
SWISS CHARD LEAVES, CARAMELISED SHALLOTS, BABY CORN  
VEAL JUICE WITH PRESERVED LEMON

#### CHEESES SELECTION

#### DESSERT

#### 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.

**AU FIL DU TEMPS... ¥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

[illegible]

**OUR MATURED CHEESES SELECTION** ¥5,000~

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