

【LUNCH】
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~

Our menu may change without advance notice. Thank you in advance for your understanding.
Consumption Tax is included. A discretionary service charge of 12% will be added to your bill.

AU FIL DU TEMPS... ¥65,000

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

GENTLY COOKED IN ITS SHELL
MELTING EGGPLANT LACQUERED WITH CARAMELIZED JUICE
WILD ASPARAGUS, CHANTERELLES
SABAYON OF MYOGA AND TIO PEPE REDUCTION

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

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

GRAPPA AND BASIL SORBET

COFFEE



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