A WINKTO SUMMER 2025 ¥40,000

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

CORN FROM AOMORI

VELOUTÉ AND ICE CREAM, VERBENA VEIL, CHESTNUT HONEY CORN COOKIE

WILD BLACK ABALONE FROM CHIBA

COOKED IN ITS SHELL, THEN REHEATED IN SOFT BUTTER, ZUCCHINI MOUSSELINE WITH MINT SUMMER VEGETABLE GARDEN, SPICY TOMATO WATER EMULSION CARAMELIZED BARD JUICE

OKOZE FISH

COVERED WITH MOUSSE AND SCALLOP PETALS THEN POACHED IN A BOUILLABAISSE STOCK "ORIGAMI" OF SAFFRON MAY QUEEN, SHIMAEBI SHRIMP MARINATED LIME

BRITTANY VEAL

THICK GRILLED SLICE, SPAGHETTI SQUASH, MANGANJI COULIS FRICASSEE OF SWEETBREADS AND GIROLLE MUSHROOMS YELLOW WINE JUICE

THE FRESHNESS OF RED FRUITS

AROUND THE PEACH...

LEMONGRASS SORBET

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

AU FIL DUTEMPS...L'ÉTÉ 2025 ¥65,000

AMADAI AND OSCETRA CAVIAR

MARINATED THEN 'COOKED' LIKE A TARTARE, THE SCALES SERVED CRISPY CREAMY CUCUMBER, FINGER LIME, DRIED CAVIAR PETALS LIME OLIVE OIL EMULSION

WILD BLACK ABALONE FROM CHIBA

COOKED IN ITS SHELL AND THEN IN SOFT BUTTER
CREAMY RICEYUKITSUBAKI FROM NIIGATA WITH SAGA SAFFRON, SEA URCHIN
GREEN VEGETABLES, SANSHO LEAVES
SHISO BROTH

BLUE LOBSTER

IN MEDALLIONS, GREEN RAVIOLI, MARIGOLD VEGETABLE NAGE WITH A MILD SHELLFISH SAUCE

KUMAMOTO AKAUSHI BEEF

HEART OF TENDERLOIN, MANGANJI, CARAMELISED SHALLOTS
AROUND CORN "GRILLED THEN STUFFED WITH CHANTERELLES", WARM VELOUTÉ
BLACK TRUFFLE JUICE

THE FRESHNESS OF RED FRUITS

SOUFFLEVERBENA/MINT FRUIT JELLY, PEACH 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.