

**MENU DÉJEUNER ¥20,000**

AMUSE-BOUCHE

**SCALLOP FROM SANRIKU**

JUST MARINATED IN OVERDE OLIVE OIL AND BLACK LEMON, « JARDIN MARIN »  
DELICATE SEA URCHIN ROYALE, HINT OF PASSION FRUIT JELLY  
VELVETY WHITE PUMPKIN WITH FINGER LIME FROM AICHI

**VENISON FROM TOTTORI**

ROAST WITH FERMENTED CAMBODIAN PEPPER, BRAISED SHOULDER WRAPPED IN GREEN PASTA, SALSIFY  
BLACK BERRY, BEET LEAF, RED CABBAGE  
BLACKCURRANT SAUCE

PRE DESSERT

**APRICOT AND LAVENDER**

SWEET DELICACY TROLLEY

COFFEE



**MENU « LES BELLES GOURMANDES » ¥25,000**

AMUSE-BOUCHE

**KEGANI CRAB FROM HOKKAIDO**

CRABMEAT AU NATUREL, ZUCCHINI BAVAROISE WITH MINT, SPAGHETTI SQUASH WITH BASIL  
CRISPY LACE, TWO “FRESH” TOMATO SAUCES...

**KUE FROM NAGASAKI**

IMAGE OF A GREEN MAKI, CRUSHED BROCCOLI WITH LEMON AND SHELLFISH  
PALET FONDANT WITH OSCIÈTRE CAVIAR  
IVORY CHAMPAGNE SAUCE

**GIN NO KAMO DUCK FROM AOMORI**

ROAST ON CHEST, LEG CONFIT, BUTTERNUT CALISSON  
PEACH « MIRO » FLOWER WITH VERBENA BERRY, RHUBARB PULP  
CARDAMOM SAUCE

PRE DESSERT

**RED FRUIT NAGE**

THREE SORBETS...

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.

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your understanding.  
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