# 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



# **A WINK TO 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~