

MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

MOUNT FUJI TROUT IN TWO WAYS AND OSCETRA CAVIAR

MARINATED THEN DICED, SQUASH VELOUTÉ WITH WAX, YELLOW WATERMELON JELLY WITH LIME
HALF-COOKED THEN LIGHTLY SMOKED, CRUMBLY SHORTBREAD, ZUCCHINI MOUSSELINE, DRIED CAVIAR

BLUE LOBSTER

IN MEDALLIONS, EGGPLANT LEAVES AND CRISP VEGETABLES
CONSOMMÉ FOAM

A WINK IN THE SOUTH OF FRANCE WITH NIIGATA'S OKOZE

COVERED WITH A FINE MOUSSE AND SCALLOP PETALS, THEN POACHED IN A BOUILLABASSE STOCK
GRILLED CUTTLEFISH, A TOUCH OF MAY QUEEN WITH SAGA SAFFRON

TOTTORI SUMMER VENISON

FILLET ROASTED WITH FERMENTED CAMBODIAN PEPPER, RED CABBAGE WITH BLACKCURRANT
BRAISED SHOULDER WRAPPED IN GREEN PASTA
BLACK BERRY, BEET LEAF, SALSIFY WITH BLACK TRUFFLE
« POIVRADE » SAUCE

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...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 RICE YUKITSUBAKI 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

SOUFFLE VERBENA / MINT

FRUIT JELLY, PEACH SORBET

SWEET DELICACY TROLLEY

COFFEE



OUR MATURED CHEESES SELECTION ¥5,000~

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LOSIER