A WINKTO AUTUMN 2025 ¥40,000

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

TO START... CHESTNUT

"BURNING" CREAM SOUP, CRISPY CHIPS, NASHI GREEN CARDAMOM FOAM

AKASHI SEA BREAM AND OSCETRA CAVIAR

LIGHTLY MARINATED IN THIN SLICES THEN LIGHTLY SMOKED, LIME TARTARE VICHYSSOISE CREAM "FRESH PEANUTS, PERSIMMON", CHAMPAGNE JELLY POTATO AND DRIED CAVIAR

BLUE LOBSTER

BUCKWHEAT SEEDS FLAVOURED WITH SAGE, AUTUMN VEGETABLE PETALS, GREEN APPLE LOBSTER JUICE WITH YELLOW WINE

KUMAMOTO AKAUSHI BEEF

THICK-CUT ROASTED RIBEYE WITH MADAGASCAR WILD PEPPER STUFFED TENKEIKO, CRISPY MUSHROOMS "RED" BÉARNAISE SAUCE WITH A SIMPLE GRAVY

KAGOSHIMA CHASTETREES AND PEARS

CHESTNUT, BLACKCURRANT
REMY MARTIN XO COGNAC ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

AU FIL DUTEMPS...L'AUTOMNE 2025 ¥65,000

AKASHI SEA BREAM AND OSCETRA CAVIAR

LIGHTLY MARINATED IN THIN SLICESTHEN LIGHTLY SMOKED, LIMETARTARE VICHYSSOISE CREAM "FRESH PEANUTS, PERSIMMON", CHAMPAGNE JELLY POTATO AND DRIED CAVIAR

ABALONE

COOKED AT A LOW TEMPERATURE IN ITS SHELL, THEN SAUTEED IN A MILD SHISO FLOWER BUTTER LETTUCE LEAF "BULGUR, EGGPLANT, SANSHO LEAVES"

SEA URCHIN BROTH FOAM

BLUE LOBSTER

STUFFED CHESTNUT PASTE, BUTTERNUT MOUSSELINE, AUTUMN TRUFFLES
MILD CORAL SAUCE WITH FRESH HERB OIL

KUMAMOTO AKAUSHI BEEF

HEART OF TENDERLOIN, CRUNCHY "AUTUMN SHELL", PURPLE CARROT VIOLINE SAUCE

KAGOSHIMA CHASTETREES AND PEARS

SOUFFLE

TONKA BEAN AND BROWN SUGAR

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

Our menu may change without advance notice. Thank you in advance for your understanding. ConsumptionTax is included. A discretionary service charge of 15% will be added to your bill.