

MENU DÉJEUNER ¥20,000

AMUSE-BOUCHE

HOKKAIDO KEGANI CRAB

NATURAL CRAB MEAT SERVED ON A MOUSSELINE OF TURNIP
PHYSALIS AND WHITE GRAPES LIGHTLY VINEGARED
SHELLFISH CREAM, TURNIP LEAF FOAM

ROYAL PIGEON

ROASTED BREAST BULGUR WHEAT WITH FRESH HERBS
CONFIT LEG, BLACK FIGS, GRATED LEMON
PIGEON BLACK PUDDING WITH CELERY AND BEETROOT
SIMPLE GRAVY

PRE DESSERT

AROUND THE APPLE

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥25,000

AMUSE-BOUCHE

AROUND THE SHELLFISH « AKAGAI, MIRUGAI AND HOKKIGAI »

VICHYSOISE CREAM, EMULSION OF A CHAMPAGNE SAUCE WITH SAGA SAFFRON, POINT OF OSCETRA CAVIAR
IODINE JELLY, SEA ASPARAGUS AND AICHI LEMON CAVIAR

KINKI

COOKED ON AROMATIC HERBS, CARROT RIBBON WITH ORANGE
GREEN VEGETABLE RAVIOLI SPICED WITH TIMUT PEPPER
JUICE FROM CARAMELISED FISH BONES WITH PRESERVED LEMON

YAMAGATA KINKATON PORK

ROASTED RIB, CRISPY SWEET POTATO, ROYAL BLACK PUDDING
SUCRINE « RAVIGOTE »
SAGE JUICE

PRE DESSERT

PEARS AND KAGOSHIMA CHASTE TREES

SWEET DELICACY TROLLEY

COFFEE

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.

A WINK TO 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 BREEM AND OSCETRA CAVIAR

LIGHTLY MARINATED IN THIN SLICES THEN LIGHTLY SMOKED, LIME TARTARE
VICHYSOISE 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

[illegible]

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.