MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

HOKKAIDO KEGANI CRAB AND OSCETRA CAVIAR

NATURAL CRAB MEAT, TURNIP MOUSSELINE, THIN SLICES OF PHYSALIS AND WHITE GRAPES LIGHTLY VINEGARED SHELLFISH CREAM, TURNIP LEAF FOAM

SHELLFISH « COCOTTE »

AKAGAI, HOKKIGAI AND MIRUGAI, SPELT GRAINS, KORINKI MOUSSE AND SCALLOP PETALS WITH LEMON CAVIAR FROM AICHI CHAMPAGNE SAUCE WITH SAFFRON FROM SAGA

UWAJIMA'S AMADAI

IMAGE OF A MAKI « LOTUS ROOT/AUTUMN TRUFFLE »
VEGETABLE RAVIOLI WITH « JERUSALEM ARTICHOKES, LILY BULBS AND LIME »
GNOCCHI WITH SCALES CRISPY
PARMENTIER VELVETY, CARAMELISED FISH BONE JUICE

ROYAL PIGEON

ROASTED BREAST, GREEN CABBAGE WITH TRUMPET MUSHROOMS
CONFIT LEG, BLACK FIGS, GRATED LEMON
PIGEON BLACK PUDDING WITH CELERY AND BEETROOT
SIMPLE JUICE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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

AKASHI SEA BREAM AND OSCETRA CAVIAR

LIGHTLY MARINATED IN THIN SLICES THEN 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

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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.