

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.

WHITETRUFFLE “TUBER MAGNATUM” ...2025

¥55,000

Olivier Chaignon offers this white truffle menu.
To maximise your dining experience, this menu is for the enjoyment of the entire table.

TO START

SAGA EGG AND ZUWAIGANI CRAB

CREAMY SCRAMBLED EGGS, CRAB MEAT, TENKEIKO
CEPE MUSHROOM INFUSION FOAM

BLUE LOBSTER

CRISPY CHESTNUTS, STEAMED ROOT VEGETABLES, CELERY PETALS AND BUTTERNUT SQUASH
MILD CORAL SAUCE

HOMAGE TO TRADITION WITH BRETAGNE VEAL

THE BREAST COOKED LIKE A BLANQUETTE THEN COATED WITH GREEN LEAVES
YUKITSUBAKI RICE FROM NIIGATA, VEGETABLE BALLS

« MILLÉNAIRE » SORBET

PEAR, CRUMBLE

GOURMET...

« CHESTNUT, ROASTED TEA, WHITE TRUFFLE » TARTE

SWEET DELICACY TROLLEY

COFFEE



OUR MATURED CHEESES SELECTION ¥5,000~

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