### **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**

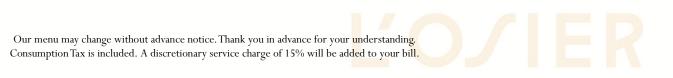
ROASTED BREAST, GREEN CABBAGE WITH TRUMPET MUSHROOMS
CONFIT LEG, BLACK FIGS, GRATED LEMON
PIGEON BLACK PUDDING WITH CELERY AND BEETROOT
SIMPLE JUICE

**CHEESES SELECTION** 

**DESSERT** 

SWEET DELICACY TROLLEY

COFFEE



# WHITETRUFFLETUBER MAGNATUM 2025... ¥75,000

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

### SANRIKU SCALLOPSTWO WAYS...

ONE WITH A NUT IN A GRILLED AOMORI CORN CRUST, CREAMY POLENTA
ANOTHER IN A TARTARE WITH 'JERUSALEM ARTICHOKES, PRESERVED LEMON, BLACK LEMON' AND CRISPY CHIPS
CARAMELISED JUICE FROM THE BEARDS

### **BLUE LOBSTER**

IN AIGUILLETTES, STUFFED SOUFFLÉ, WHITE TRUFFLE ZEBRA PASTA WITH RED AND YELLOW SWEET PEPPERS CORAL SAUCE

### **BRITTANY VEAL**

COOKED RIB IN A CASSEROLE DISH, SPINACH SHOOTS, GREEN CREAMWITH WHITE TRUFFLE TENDER VEGETABLES

TWO SAUCES...

« MILLÉNAIRE » SORBET PEAR, CRUMBLE

GOURMET...

« CHESTNUT, ROASTED TEA, WHITE TRUFFLE » TARTE

SWEET DELICACY TROLLEY

**COFFEE** 

OUR MATURED CHEESES SELECTION \$5,000~