## 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 BRETAGNEVEAL

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

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**OUR MATURED CHEESES SELECTION** ¥5,000~

# 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~