

MENU DÉJEUNER ¥20,000

AMUSE-BOUCHE

OKINAWA KURUMAEBI SHRIMP

CAULIFLOWER MOUSSELINE, GREEK-STYLE FLOWERS, SHREDDED COCONUT
GREEN APPLE JELLY, POINT OF OSCETRA CAVIAR
SHELLFISH VINAIGRETTE WITH REIMS VINEGAR

TSUSHIMA CHICKEN FROM NAGASAKI

TENDER BREAST, CONFIT OF LEGS, PISTACHIO WHITE SAUSAGE
TURNIP STUFFED WITH CHICKEN LIVER ROYALE, APPLE CHUTNEY
SAUCE SUPRÊME, ROASTED JUICE

PRE DESSERT

AROUND THE CITRUS

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥25,000

AMUSE-BOUCHE

SANRIKU SCALLOP

FARMED AND LIGHTLY SMOKED OVER BEECH WOOD, JERUSALEM ARTICHOKE MOUSSE
PUFFED BREAD STUFFED WITH TARTARE, POINT OF OSCETRA CAVIAR
DELICATE « RED » ONION JELLY
SEA WATER VINAIGRETTE WITH DILL OIL AND AICHI LEMON CAVIAR

KINMEDAI FISH

GENTLY STEAMED, CAULIFLOWER TOP WITH ROCK SEAWEED
« ORIGAMI » OF SLIGHTLY TANGY TURNIP
FOAMY SEA URCHIN BROTH

HOKKAIDO VENISON

ROASTED FILLET WITH FERMENTED CAMBODIAN PEPPER
PARMENTIER-STYLE LEGS, RED BEET FLOWER WITH SHERRY
MADAGASCAR WILD PEPPER SAUCE

PRE DESSERT

CHESTNUT AND BLACKCURRANT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

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.

CHRISTMAS MENU ¥55,000

TO START

BEEF CONSOMMÉ SERVED SCORCHING HOT, STUFFED RAVIOLI
VEGETABLE PETALS AND BLACK TRUFFLE

OSSETRA CAVIAR AND SEA BREAM

MARINATED AND LIGHTLY SMOKED WITH CHERRY WOOD
YUZU SEA WATER JELLY, WITH A TOUCH OF SALTED PRALINE WITH NAGANO WALNUTS
CREAM OF TURNIP SOUP WITH FRESH HERB OIL

BLUE LOBSTER AND WHITE TRUFFLE

CREAMY YUKITSUBAKI RICE FROM NIIGATA WITH WHITE TRUFFLE
CELERY AND MUSHROOM 'ORIGAMI'
MILD CORAL SAUCE

AOMORI GIN NO KAMO DUCK

LIGHTLY SPICED ROASTED FILLET, CARAMELISED APPLE WITH CARDAMOM, RED CURRANTS
DUCK LEG IN PUFF PASTRY WITH FOIE GRAS AND BLACK TRUFFLE
TRUFFLE SAUCE

PRE DESSERT

RED BERRY COMPOTE WITH LONG PEPPER AND BALSAMIC VINEGAR
WHITE CHEESE CREAM, LEMON/CHAMPAGNE MARC SHERBET

CHESTNUT PETALS, KUMQUAT TIP

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

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