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 WHITETRUFFLE

CREAMYYUKITSUBAKI 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, REDCURRANTS

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, KUMQUATTIP

SWEET DELICACY TROLLEY

COFFEE

CHRISTMAS MENU ¥75,000

TO START

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

SANRIKU SCALLOPS AND OSSETRA CAVIAR

DOME-SHAPED, THIN SLICES MARINATED INYUZU ZEST, CRISPY FLAKES CHICKPEA AND RED BEET MOUSSELINE, FRESH HERB OIL

BLUE LOBSTER AND WHITE TRUFFLE

NIIGATA YUKITSUBAKI RICE TIED WITH A CAULIFLOWER EMULSION, A DASH OF LEMON CONFIT MILD CORAL SAUCE

KUE FROM NAGASAKI

VEILED IN SPELT FLOUR THEN ROASTED, CHICORY, LILY BULB SEA URCHIN SABAYON

AKAUSHI BEEF FROM KUMAMOTO

HEART OF FILLET, VEGETABLE GARDEN BLACK TRUFFLE SAUCE

RED BERRY COMPOTE WITH LONG PEPPER AND BALSAMIC VINEGAR

WHITE CHEESE CREAM, « LEMON/MARC DE CHAMPAGNE » SHERBET

CHESTNUT SOUFFLÉ

PANNA COTTA WITH BROWN SUGAR, CINNAMON ICE CREAM, CANDIED ORANGE, BLACK TRUFFLE « CHESTNUT AND RUM » SAUCE

SWEET DELICACY TROLLEY

COFFEE

