# **MENU DÉGUSTATION ¥45,000**

#### **AMUSE-BOUCHE**

# AROUND SHELLFISH AND OSCETRA CAVIAR

AKAGAI, MIRUGAI, AND HOKKIGAI LIGHTLY MARINATED, JERUSALEM ARTICHOKE MOUSSELINE, RED ONION JELLY PUFFED BREAD STUFFED WITH SCALLOP TARTARE, DRIED CAVIAR PETALS SEA WATER VINAIGRETTE WITH DILL OIL, LIME CAVIAR FROM AICHI

#### **LANGOUSTINE**

IN RAVIOLI, GREEN CABBAGE FONDUE « GINGER, LEMON CONFIT, LIME » FENNEL AND CUMIN SAUCE, CRUSTACEANS BROTH

# **NAGASAKI KUE**

IMAGE OF A NORIMAKI « CAULIFLOWER/BLACK TRUFFLE »
STUFFED ENDIVE LEAF, CRISPY CAULIFLOWER
CARAMELIZED FISH BONE JUICE BLENDED WITH A DUBARRY EMULSION

#### **HOKKAIDO VENISON**

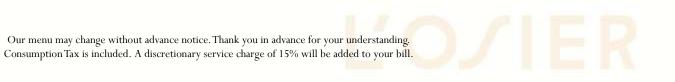
ROASTED FILLET WITH FERMENTED CAMBODIAN PEPPER
BRAISED SHOULDER IN PARMENTIER, SWISS CHARD LEAVES
TANGY BEETROOT FLOWERS, RED CABBAGE WITH BLACKCURRANTS
MADAGASCAR WILD PEPPER SAUCE

**CHEESES SELECTION** 

**DESSERT** 

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

