

## MENU DÉJEUNER ¥20,000

### AMUSE-BOUCHE

#### KINKI « WITH A SPRINGTIME VIBE »

JUST MARINATED, A TOUCH OF BUNTAN, SEA WATER JELLY WITH SAGA SAFFRON  
YOUNG GREEN SHOOTS, SEA URCHIN TONGUES  
NANOHANA CREAM, OVERDE OLIVE OIL EMULSION WITH LEMON

#### BRAISED BEEF CHEEK

SERVED TENDER, WITH PRESSED CARROT RIBBON  
CRÉCY MOUSSELINE WITH VERBENA BERRIES, STUFFED GREEN LEAVES  
VIOLIN SAUCE

### PRE DESSERT

#### « FROZEN COCKTAIL » WITH EXOTIC FRUITS

SWEET DELICACY TROLLEY

COFFEE



## MENU « LES BELLES GOURMANDES » ¥25,000

### AMUSE-BOUCHE

#### HOKKAIDO BOTANEBI SHRIMP

MARINATED IN BLACK LEMON AND COVERED WITH A THIN SHEET OF VEGETAL BROTH  
ARGENTEUIL MOUSSELINE, GREEN AND WHITE ASPARAGUS TIPS  
SHELLFISH VINAIGRETTE WITH AICHI LEMON CAVIAR

#### KUE FISH FROM NAGASAKI

GENTLY STEAMED, « CELERY, ORANGE, TARAGON, GINGER »  
RED TURNIP PETALS WITH CITRUS FRUIT, SPICED WITH TIMUT PEPPER  
EMULSION OF COCKLE JUICE « THYME FLOWER, LIME »

#### GIN NO KAMO DUCK FROM AOMORI

SLIGHTLY SPICY ROASTED FILLET, APPLE BOUCHON WITH CIDER VINEGAR  
BARBAJUAN-STYLE BRAISED LEGS, CARAMELIZED TURNIP MOUSSELINE  
« RICH » GRAVY

### PRE DESSERT

#### KYOTO STRAWBERRY

YUZU AND LYCHEE POINT

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

**【LUNCH】**  
**MELANOSPORUM BLACK TRUFFLE...2026**  
**¥55,000**

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE  
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

## TO START

## « KOHAKU » EGG FROM NAGASAKI

## BAKED DISH, MUSHROOM AND KINTOA HAM STEW, CRISPY BLACK TRUFFLE LACE VIOLIN SAUCE

## HOKKAIDO TARABAGANI CRAB

BLACK TRUFFLE DOME, CRAB MEAT BOUND WITH CREAMY SHELLFISH SAUCE, DASH OF BUNTAN  
RAPSEED COULIS

## « AKAUSHI » WAGYU-BEEF FROM KUMAMOTO

## RIBEYE STEAK, BOUQUET OF TENDER VEGETABLES COOKED IN A « COCOTTE » BLACK TRUFFLE SAUCE

## AROUND THE EXOTIC FRUITS

## COCONUT/GUAVA/PASSION SHERBET

## WHITE COFFEE, BLACK TRUFFLE AMARETTO

## SWEET DELICACY TROLLEY

## COFFEE

## OUR MATURED CHEESES SELECTION ￥5,000~

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.