# WINK TO SPRING 2026… ¥45,000

**TO START...**
UWAJIMA SEA BREAM AND OSCETRA CAVIAR
MARINATED IN THIN SLICES THEN LIGHTLY SMOKED WITH CHERRY WOOD, A TARTARE « SANDWICH »
GREEN AND WHITE ASPARAGUS, ROYALE WITH GREEN CARDAMOM
MILD GINGER SAUCE

**BLUE LOBSTER**
COOKED IN COURT BOUILLON, ENDIVE GLAZED « WITH APPLE, ORANGE AND TIMUT PEPPER »
LOBSTER JUICE WITH CORAL BUTTER, DASH OF YELLOW WINE

**MILK-FED LAMB FROM PYRENEAN**
ROASTED RACK AND SADDLE IN A CASSEROLE WITH HERBS AND A TOUCH OF KYOTO BLACK GARLIC
BRAISED LEG OF LAMB, THEN SHREDED IN NEW CABBAGE LEAVES, YOUNG BAMBOO SHOOTS, FRICASSÉE OF PEAS
SIMPLE ROAST JUICE

**AROUND THE CHERRY TREES, RHUBARB LEAVES**

**VIOLET SOUFFLE BAKED ON A RED FRUIT COMPOTE**
MARC DE CHAMPAGNE SORBET

**SWEET DELICACY TROLLEY**

COFFEE

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**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.

# AU FIL DU TEMPS …WINK TO SPRING 2026
# ¥65,000

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UWAJIMA SEA BREAM AND OSCETRA CAVIAR
MARINATED IN THIN SLICES THEN LIGHTLY SMOKED WITH CHERRY WOOD, A TARTARE « SANDWICH »
GREEN AND WHITE ASPARAGUS, ROYALE WITH GREEN CARDAMOM
MILD GINGER SAUCE

**WILD ABALONE**
COOKED IN ITS SHELL THEN BRAISED IN A MILD BUTTER WITH SANSHO LEAVES
SEA URCHIN FLAN, GREEN LEAF WITH SMOKED EEL AND PRESERVED LEMON
DASH OF LIVER SAUCE, NANOHANA EMULSION

**BLUE LOBSTER**
CARNAROLI RISOTTO WITH SAGA SAFFRON, VEGETABLE BILLS, CHANTERELLE MUSHROOMS
LOBSTER JUICE WITH MADEIRA

**KUMAMOTO AKAUSHI BEEF**
HEART OF FILET, « FRENCH-STYLE » BAMBOO
GREEN ASPARAGUS, TANGY PETALS, HOT CONSOMMÉ
MOREL MUSHROOM SAUCE WITH YELLOW WINE CREAM

**AROUND THE CHERRY TREES, RHUBARB LEAVES**

**VIOLET SOUFFLE BAKED ON A RED FRUIT COMPOTE**
MARC DE CHAMPAGNE SORBET

**SWEET DELICACY TROLLEY**

COFFEE

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