

## 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  
NANO HANA 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

