

MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

MOUNT FUJI TROUT AND OSCETRA CAVIAR

TWO WAYS: SLOW-COOKED THEN LIGHTLY SMOKED WITH CHERRY WOOD
PREPARED AS A TARTARE, WITH A 'CAULIFLOWER/GREEN APPLE' BOUQUET
CHAMPAGNE SAUCE WITH SAGA SAFFRON, AICHI FINGER LIME

BLUE LOBSTER

POACHED IN COURT-BOUILLON, THEN FINISHED IN ROSEMARY BUTTER
PRESSED BROCCOLI, PEAS EMULSION WITH DUNE BERRIES
LOBSTER JUICE WITH MADEIRA

CRISPY SCALES UWAJIMA AMADAI

STUFFED UNDER THE SKIN WITH A DELICATE MOREL MOUSSE
RAVIOLI WITH SHELLFISH AND VEGETABLES, A TOUCH OF LEMON CONFIT
MOREL BROTH SAUCE

AOMORI GIN NO KAMO DUCK

SLIGHTLY SPICY ROASTED FILLET, PRESSED WITH URUI AND CELERY
BARBAJUAN-STYLE BRAISED LEG, THIN SHEET OF CARAMELISED TURNIP
'RICH' SAUCE

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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.

KOSIER

