

## MENU DÉJEUNER ¥20,000

AMUSE-BOUCHE

### SHELLFISH AND WHITE ASPARAGUS

AKAGAI, HOKKIGAI AND MIRUGAI, LIGHTLY MARINATED AND THINLY SLICED, CARDAMOM INFUSED ASPARAGUS ROYALE  
SEA WATER JELLY, "ARGENTEUIL" CREAM SOUP, BLOOD ORANGE ZEST

### YAMAGATA KINKABUTA PORK

ROASTED RIBS WITH HERBS, STUFFED AWACHIBITEN MUSHROOM  
CRISPY 'GARDEN', CREAMY POLENTA  
SAGE AND CANDIED LEMON GRAVY

PRE DESSERT

### HAVING FUN WITH KIWI

APPLE "BEAD" SAUCE

SWEET DELICACY TROLLEY

COFFEE



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

AMUSE-BOUCHE

### HOKKAIDO KEGANI CRAB

NATURAL CRAB MEAT, SHELLFISH MOUSSELINE, VEGETABLE BROTH JELLY  
GREEN ASPARAGUS COULIS, KIYOMI ORANGE REDUCTION

### KINMEDAI FISH

GENTLY STEAMED, LETTUCE CANDY "FENNEL, CONFIT TOMATO, BLACK LEMON"  
2 SAUCES...FENNEL EMULSION, CARAMELIZED FISH BONE JUICE

### ROYAL PIGEON

SUPREME ROAST, NIIGATA RICE COOKED WITH BAMBOO AND KINOME LEAVES  
CONFITED LEG, MELTING ONION PETALS  
"TRÈS GOURMAND" PEAS, DELICATE PIGEON LIVER MOUSSE  
SIMPLE GRAVY

PRE DESSERT

AROUND THE RASPBERRY...

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

