

MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

HOKKAIDO KEGANI CRAB AND OSCETRA CAVIAR

NATURAL CRAB MEAT, SHELLFISH MOUSSELINE
LIGHT VEGETABLE JELLY LIGHTLY FLAVOURED WITH 'CARDAMOM AND CORIANDER'
GREEN ASPARAGUS COULIS, KIYOMI ORANGE REDUCTION

SPRING SHELLFISH PLATTER

AKAGAI, SAZAE, AND HOKKIGAITOSSED IN WHIPPED BUTTER WITH ROCK SEAWEED
BULGUR AND FENNEL WITH LEMON ZEST
FOAMY SEA URCHIN BROTH

SUJIHARA FISH

ROASTED FILET, CRISPY SHEET OF « PÂTÉ DE TÊTE » IN JELLY
WHITE ASPARAGUS, A TOUCH OF CANDIED LEMON, AND BLACK LEMON
CAMELIZED BONE BROTH WITH CHAMPAGNE VINEGAR, GRATED VERBENA BERRY

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

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.

L'OSIER

