

**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

**KUE FISH**

ROASTED FILET, CRISPY SHEET OF « PÂTE 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

