

## MENU DÉJEUNER ¥20,000

### AMUSE-BOUCHE

#### NAGASAKI KIJIHATA GROUPER

MARINATED IN A LIGHT SAUCE, LIGHTLY SMOKED CHERRYWOOD TARTARE  
DELICATE GELEE, YELLOW BEET, VICHYSOISE CREAM, RED BEET JUICE FOAM

#### TSUSHIMA JIDORI CHICKEN FROM NAGASAKI

TENDER SUPREME, CRISPY CONFIT THIGH, WHITE SAUSAGE  
ARRANGEMENT OF TENDER VEGETABLES, RED WINE VINEGAR GRAVY

### PRE DESSERT

#### THE FRESHNESS OF LEMON

MERINGUE SHELL, VERBENA, TEQUILA

#### SWEET DELICACY TROLLEY

### COFFEE



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

### AMUSE-BOUCHE

#### SANRIKU SCALLOP

LIGHTLY MARINATED IN THIN SLICES, SEA URCHIN TONGUES, A DASH OF OSCIETRA CAVIAR  
VEGETABLE «TARTARE», PASSION FRUIT PULP  
VINAIGRETTE MADE FROM CARAMELIZED BEARD JUICE

#### UWAJIMA AMADAI FISH

WITH CRISPY SCALES, STEAMED ARTICHOKE AND ASPARAGUS  
FENNEL RAVIOLI WITH VERBENA BERRY  
TWO SAUCES...ROASTED FISH JUICE, GREEN ASPARAGUS FOAM

#### VEAL CHOP FROM BRITTANY

GRILLED, STUFFED WITH A CHANTERELLE DUXELLE  
WATERCRESS GNOCCHI, LONG RED AND GREEN CHILIES  
FRESH HERB SAUCE ENHANCED WITH A DASH OF COGNAC

### PRE DESSERT

#### CHERRIES AND TARRAGON

#### 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.

WOSIER

**MENU 100% VERT ET MER ¥45,000**

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS  
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

**TO START**

VEGETABLE COCKTAIL, "VIRGIN MARY"  
CHICKPEA FLOWERS...

**OUR GARDEN 2026**

A COMPOSITION AROUND RAW, COOKED, GRILLED, MARINATED VEGETABLES...  
GRILLED EGGPLANT CAVIAR ENHANCED WITH A TOUCH OF SALTED PLUM  
SAUCE OF TOMATO WATER, SHISO AND AVOCADO

**WILD BLACK ABALONE**

COOKED IN ITS SHELL, TOUCH OF ABALONE LIVER SAUCE  
ROCK SEAWEED-BRAISED LETTUCE, GRATED LEMON  
CARAMELIZED FISH BONE JUICE FLAVORED WITH PRESERVED LEMON

**BLUE LOBSTER**

STUFFED ZUCCHINI FLOWER  
WHITE ASPARAGUS «ROASTED, BRAISED AND RAW »  
FORM OF BROTH ENRICHED WITH CORAL BUTTER « VIN JAUNE » SAUCE

**WINTER MELON AND YELLOW ZUCCHINI**

WHITE BEER, HYUGANATSU, AND GINGER SORBET

**BETWEEN THE RHUBARB AND ARTICHOKE**

**SWEET DELICACY TROLLEY**

COFFEE



**OUR MATURED CHEESES SELECTION    ¥5,000~**

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