

MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

MARINE AND VEGETABLE GARDEN

MEDALLIONS OF BLUE LOBSTER, RAW, COOKED AND GRILLED VEGETABLES
ACCENTED WITH PASSION FRUIT
SERVED WITH REFRESHING TOMATO WATER SAUCE EMULSIFIED WITH SHISO AND AVOCADO

SCALLOPS FROM SANRIKU AND OSCIETRA CAVIAR

LAYERED MILLE-FEUILLE STYLE WITH A DELICATE SEAWEED-INFUSED PASTA LEAF
BROCCOLI PUREE, LEMON AND LIGHTLY PICKLED MYOGA GINGER
SHELLFISH FOAM

KINMEDAI FROM CHIBA

KINMEDAI COOKED ON CRISPY POTATO THREADS
WITH A RICH VEGETABLE NAGE FLAVORED WITH SANSHO LEAVES

VEAL CHOP FROM BRITTANY

ROASTED IN A COCOTTE WITH AROMATIC HERBS
« ÉCLAIR » STUFFED WITH A PAPRIKA-CENTED VEGETABLE FONDUE
« MARBLED » JUICE

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

AU FIL DU TEMPS...2026 ¥65,000

KIJIHATA FROM NAGASAKI AND OSCIETRA CAVIAR

SLICED THINLY AND MARINATED, LIGHTLY SMOKED WITH CHERRY WOOD
YELLOW BEET, VICHYSOISE SOUP, FOAM MADE FROM LIGHTLY VINEGARED BEET JUICE

WILD BLACK ABALONE FROM CHIBA

SLOW-COOKED IN ITS SHELL, THEN GRILLED
STUFFED LEEK, CREAMY ABALONE LIVER SAUCE AND FRESH GARLIC CREAM
CARAMELIZED BONE BROTH WITH LEMON CONFIT

BLUE LOBSTER

POACHED IN COURT BOUILLON, RAVIOLI STUFFED WITH A DELICATE SCALLOP FOAM WITH DILL AND GINGER
LIGHT BISQUE INFUSED WITH A HINT OF LEMONGRASS

KUMAMOTO AKAUSHI BEEF

HEART OF TENDERLOIN, RED MANGANGI
POACHED WINTER MELON IN A CONSOMMÉ, CHANTERELLE BONBON
EMULSION OF A RED WINE BÉARNAISE REDUCTION ENHANCED WITH A RICH GRAVY

CHERRIES AND TARRAGON

EXOTIC SOUFFLE

BAKED ON A TROPICAL FRUIT COMPOTE
GUAVA AND COCONUT FROZEN PARFAIT

SWEET DELICACY TROLLEY

COFFEE



OUR MATURED CHEESES SELECTION ¥5,000~

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