

MENU 100% VERT ET MER ¥45,000

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

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~

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.

