

MENU DÉGUSTATION ¥45,000

AMUSE-BOUCHE

MOUNT FUJI TROUT SERVED TWO WAYS AND OSCIETRA CAVIAR

MARINATED FILLET, COOKED AT A LOW TEMPERATURE THEN LIGHTLY SMOKED OVER CHERRY WOOD
SERVED AS A TARTARE WITH GRILLED COURGETTE AND LEMON JELLY
FENNEL SOUP

LANGOUSTINE

SIMPLY PAN-FRIED AND THEN WRAPPED IN A THIN SHEET OF BAMBOO CHARCOAL PASTA
EGGPLANTS WITH VARIOUS TEXTURES, TANGY BEETROOT, TAGETE LEAVES
A LIGHT BISQUE FLAVOURED WITH LEMONGRASS

NODOGURO FISH

IN A HOKKAIDO QUINOA CRUST, WITH GREEN YUZU ZEST
CRUNCHY CUCUMBER WITH BLACK TRUFFLE, GRILLED ASPARAGUS
SILVER FOAM, CARAMELISED BONE STOCK

GIN NO KAMO DUCK FROM AOMORI

ROASTED FILLET, CONFIT LEG, BUTTERNUT SQUASH MOUSSELINE WITH ANISEED
FIG « POACHED THEN LIGHTLY DESHYDRATED »
FIG PUREE WITH FERMENTED COCOA PULP, CRUNCHY LEAF
« GOURMAND » SPICED 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 ¥70,000

WILD BLACK ABALONE FROM CHIBA AND OSCIETRA CAVIAR

SPAGHETTI SQUASH, ABALONE LIVER SAUCE, MARINATED CHANTERELLE MUSHROOMS, SEAWEED JELLY, WHITE SQUASH VELOUTÉ
CAMELISED JUICE WITH FRESH HERB OIL

BLUE LOBSTER AND CORN

POACHED IN COURT BOUILLON, CORN COB MOUSSE, ROASTED CORN, CREAMY POLENTA WITH BLACK TRUFFLE
VERVEINE BERRY LOBSTER SAUCE

A TASTE OF THE SOUTH OF FRANCE WITH OKOZE

STUFFED UNDER THE SKIN THEN POACHED IN A BOUILLABASSE STOCK, CRISPY MAY QUEEN
FENNEL WITH ORANGE AND LEMON ZEST, STRIPES OF SQUID

KUMAMOTO AKAUSHI BEEF

HEART OF TENDERLOIN, GRILLED SUMMER VEGETABLE ROLLS, STUFFED CHERRY TOMATO
A LIGHTLY PEPPERED SAUCE ENHANCED WITH A DASH OF COGNAC

THE FRESHNESS OF CITRUS FRUITS

VERBENA SORBET

CHAMPAGNE SOUFFLE

WHITE PEACH POACHED FRUIT AND SORBET

SWEET DELICACY TROLLEY

COFFEE



OUR MATURED CHEESES SELECTION ¥5,000~

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