

## MENU DÉJEUNER ¥20,000

### AMUSE-BOUCHE

#### AROUND THE SHELLFISH, AKAGAI, HOKKIGAI AND MIRUGAI

LIGHTLY MARINATED, SPAGHETTI SQUASH WITH « PISTACHIO AND BASIL » WHITE SQUASH SAUCE WITH DILL  
SEAWEED JELLY, VINAIGRETTE MADE FROM CARAMELIZED SHELLFISH JUICE

#### TOTTORI SUMMER DEER

ROASTED FILLET WITH FERMENTED CAMBODIAN PEPPER, RED CABBAGE, BEETROOT  
BRAISED SHOULDER COATED IN A GREEN PASTE, GRATED NAGANO WALNUTS AND ORANGE ZEST  
« LEAF BY LEAF » OF TRUFFLE INFUSED MAY QUEEN, A DASH OF WILD MADAGASCAR PEPPER  
BLACKCURRANT SAUCE

### PRE DESSERT

#### APRICOT PICS, LAVENDER AND ALMOND

SWEET DELICACY TROLLEY

COFFEE



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

### AMUSE-BOUCHE

#### BOTANEBI AND SHIROEBI PRAWN

LIGHTLY MARINATED, WITH A LEMONY VEGETABLE INFUSION JELLY  
GRILLED ZUCCHINI « TARTARE », SHELLFISH MOUSSELINE  
FENNEL VELOUTE, A DASH OF FRESH HERB OIL

#### KASAGO FISH

COOKED ON A THIN, CRISPY SLICE OF BREAD WITH CANDIED LEMON  
EGGPLANT MAKI WITH SUJI AONORI SEAWEED, RED SUMMER VEGETABLE BONBON  
LETTUCE COULIS WITH LEMON OIL, TOMATO WATER EMULSION  
FULL-BODIED FISH STOCK

#### AOMORI GIN NO KAMO DUCK

ROASTED FILLET, CONFIT LEG, BUTTERNUT SQUASH MOUSSELINE WITH ANISEED  
FIG « POACHED THEN LIGHTLY DESHYDRATED »  
FIG PUREE WITH FERMENTED COCOA PULP AND A CRUNCHY CHOCOLATE LEAF  
« GOURMAND » SPICED JUICE

### PRE DESSERT

#### AROUND THE RED BERRY

VIOLETTA SORBET, « RASPBERRY/HIBISCUS » SAUCE

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

