

MENU DÉJEUNER ¥20,000

AMUSE-BOUCHE

AROUND THE SHELLFISH AND OSCIETRA CAVIAR

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

A WINK TO SUMMER2026 ¥50,000

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

CORN FROM AOMORI

CHILLED VELOUTÉ, 'GRILLED AOMORI CORN / ESPRESSO' JELLY
LIGHT CREAM WITH OKINAWA MICROBIOME BROWN SUGAR
LEMONGRASS FOAM, CORN BREAD WITH CHESTNUT HONEY

WILD BLACK ABALONE FROM CHIBA

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

BLUE LOBSTER

COOKED IN COURT BOUILLON, A VEGETABLE BROTH AND MARIGOLD LEAVES
ARTICHOKE, LETTUCE CANDY

KUMAMOTO AKAUSHI BEEF

ENTRECÔTE SERVED IN THICK SLICES
STUFFED MINITOMATO, MELT-IN-THE-MOUTH AUBERGINE, POMME SOUFFLÉE
A RICH GRAVY WITH A DASH OF COGNAC

AROUND THE CITRUS

VERBENA SORBET

THE FRESHNESS OF WHITE PEACH

3 SORBETS...

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.