

MENU DÉJEUNER ¥20,000

AMUSE-BOUCHE

SANRIKU SCALLOPS

THINLY SLICED AND LIGHTLY MARINATED IN LEMON, VIOLET POTATO PETALS AND DRIED CAVIAR
TARTARE WITH CANDIED LEMON AND FRESH PEANUTS, LETTUCE BONBON
CHAMPAGNE SAUCE WITH SAGA SAFFRON

YAMAGATA KINKATON PORC

ROASTED RIBS WITH HERBS, CHERRY PARSNIPS AND « STUFFED/MELT-IN-THE-MOUTH » SWEET POTATO
THE WHOLE PORC IN A CROQUETTE, WITH A DASH OF RAVIGOTE
SAGE INFUSED GRAVY

PRE DESSERT

AROUND THE APPLE

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥25,000

AMUSE-BOUCHE

HOKKAIDO KEGANI CRAB

CRAB MEAT, TURNIP MOUSSELINE, KIKU PETALS
DELICATE JELLY OF 'MUSCAT GRAPE AND RINOKA LIME'
A DASH OF OSCETRA CAVIAR

KINKI FISH

GENTLY COOKED, COVERED, ON A BED OF FRESH HERBS, SHALLOT REDUCTION AND ORANGE ZEST
TURNIP« LEAVES », CRUNCHY LOTUS ROOT, LILY BULB GNOCCHI
CARAMELISED BONE STOCK, CELERY FOAM

ROYAL PIGEON

SUPREME ROAST, BUCKWHEAT
CONFIT LEG, GREEN CABBAGE FONDUE WITH PORCINI MUSHROOMS
MELT-IN-THE-MOUTH TURNIP, MARINATED KAKI PETALS
VADOUVAN INFUSED GRAVY

PRE DESSERT

« TART »

WHITE COFFEE/COCONUT/LEMON

SWEET DELICACY TROLLEY

COFFEE

L'OSIER

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.

A WINK TO AUTUMN 2026 ¥50,000

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

TO START...

SEA BREAM AND OSCETRA CAVIAR

LIGHTLY MARINATED THEN “PREPARED” LIKE A TARTARE, JIAOBAI SHOOTS
CHILLED VELOUTE AND DELICATE JERUSALEM ARTICHOKE JELLY WITH LIME
“CANDIED LIME AND TONKA BEAN” CREAM, BAMBOO CHARCOAL LACE

BLUE LOBSTER AND WHITE TRUFFLE

CREAMY NIIGATA YUKITSUBAKI RICE, BUTTERNUT SQUASH AND MUSHROOMS
GRATED WHITE TRUFFLE, MILD CORAL SAUCE

HOKKAIDO VENISON

ROASTED FILLET WITH CAMBODIAN PEPPER, BRAISED SHOULDER IN BARBAJUAN
TANGY BEETROOT LEAVES, GREEN CABBAGE WITH PORCINI MUSHROOMS
ISHIKAWA POTATO STUFFED WITH LOTUS
PEPPER SAUCE

THE FRESHNESS OF APPLES

CHESTNUT “SHELL”, BLACKCURRANT TIP

SWEET DELICACY TROLLEY

COFFEE

[illegible]

OUR MATURED CHEESES SELECTION ¥5,000~

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