

MENU DÉJEUNER ¥20,000

AMUSE-BOUCHE

SEA BREAM

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

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.

WHITETRUFFLE “TUBER MAGNATUM” ...2026

¥70,000

Olivier Chaignon offers this white truffle menu.
To maximise your dining experience, this menu is for the enjoyment of the entire table.

TO START

WILD ABALONE

SCALLOP VELOUTÉ, APPLE, KOHLRABI
SOUFFLEED POTATO STUFFED WITH MUSHROOM CREAM...

BLUE LOBSTER "TART" WITH MELTING VEGETABLES

POACHED IN COURT-BOUILLON AND SLICED INTO MEDALLIONS, CHESTNUT FLOUR SABLE PASTRY
PRESSED LOBSTER JUICE, CONSOMME FOAM

BRETAGNE VEAL

ROASTED RIB SLICED THINLY, ONION FONDUE, BUTTERNUT AND SWEET POTATO PETALS
NIIGATA YUKITSUBAKI RICE RISOTTO, CRISPY SWEETBREAD, BLANQUETTE SAUCE
RICH GRAVY

FRESHNESS OF APPLE

CINNAMON SORBET, ELDERBERRY CREAM

CHESTNUT DELIGHT

PARFAIT GLACE, TOUCH OF TONKA BEAN GANACHE, SAKE AND CHESTNUT ICE CREAM

SWEET DELICACY TROLLEY

COFFEE



OUR MATURED CHEESES SELECTION ¥5,000~

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