

APPETIZERS

KEGANI CRAB

MARINATED RED TURNIPS WITH ACACIA HONEY VINEGAR, CRUSTACEAN CREAM
VERY LIGHTLY TURNIP MOUSSE, GREEN LEAF PUREE SAUCE ¥7,800

ABALONE

SLICE COOKED IN BUTTER FLAVOURED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED, A SEA URCHIN BROTH SAUCE ¥11,000

OSSETRA CAVIAR

SHELLFISHES JELLY AND SEA SCALLOP CREAM MOUSSE
THIN SLICED JAPANESE SHELLFISHES «AKAGAI, MIRUGAI, HOKKIGAI» ¥12,000

BLACK TRUFFLE

CARNAROLI-RICE AND PARMESAN CHEESE, BLUE LOBSTER, BROAD BEANS AND SMALL VEGETABLES
«CORALLINE» LOBSTER CREAM SAUCE ¥14,000

DUCK FOIE GRAS

PRESERVED KUMQUAT “CONFIT” WITH TIMUT PEPPER AND SAUTERNES WINE JELLY ¥7,500

FISH

HATA FISH

STEAMED FILET, COVERED WITH A THIN FISH MOUSSE AND TOPPED WITH OSSETRA CAVIAR
SHELLFISH, SEAWEED WRAPPED WITH THIN SLICED TURNIP
CHAMPAGNE SAUCE ¥11,800

TURBOT

ROASTED FILET, BLACK TRUMPET MUSHROOM
SMALL ONIONS STUFFED WITH «CROUTONS, SQUID, LEMON AND BLACK TRUMPET MUSHROOM» CRISPY CONDIMENT
MUSHROOM BROTH SAUCE ¥11,000

AMADAI

PAN FRIED WITH HIS SCALES, TURNIPS FLAVOURED WITH TURMERIC
RED VEGETABLE AND TURNIPS PUREE, CARAMELISED FISH-COOKING JUICE ¥8,800

BLUE LOBSTER

ROASTED IN HIS SHELL, A LIGHT GARLIC CREAM, «BLACK AND GREEN» RAVIOLI STUFFED WITH MUSHROOMS
LOBSTER AND RED WINE SAUCE ¥12,000

MEAT

DUCK

ROASTED WITH TIMUT PEPPER, ORANGE FLAVOURED RAVIOLI STUFFED IN CELERY AND APPLE PUREE
BRAISED CHICORY, SOUR-SWEET «WALNUT/CITRUS FRUITS»
“BANYULS”-SAUCE ¥8,200

VENISON FROM HOKKAIDO

MEDAILLON, A BLACK TRUFFLE AND FRESH HERBS CRUST, ACIDULATED BEETROOT
CORIANDER FLAVOURED CAROTTE PUREE, “CANNELONI” BRAISED SHOULDER IN FLAT PASTA
PEPPER “POIVRADE”SAUCE ¥8,800

PIGEON FROM RACAN

ROASTED BREAST, WINTER VEGETABLES WITH SHERRY VINEGAR, LEG’S STUFFED, COATED WITH BARBAJUAN CRISPY
COOKING JUICE OF PIGEON AND TRUFFLE JUICE ¥9,800

AKAUSHI BEEF FILLET FROM KUMAMOTO

ROASTED FILLET, STUFFED MORILLES MUSHROOMS WITH “VIN JAUNE”
CRISPY POTATOES “MAY QUEEN”, GREEN ASPARAGUS TIPS, ACIDULATED “RED-ONIONS”
BEEF-COOKING JUICE WITH FRESH HERBS ¥14,000

OUR MATURED CHEESES SELECTION ¥3,200