MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

KEGANI CRABE
CRUSTACEA CREAM, THIN SLICED CAULIFLOWER
VEGETABLES STOCK EMULSION SAUCE AND PARSLEY PUREE

VENISON FROM HOKKAIDO
ROASTED MEDAILLON, A BLACK TRUFFLE AND FRESH HERBS CRUST, ACIDULATED BEETROOT
APPLE/CELERIAC PUREE, “CANNELLONI” BRAISED SHOULDER IN FLAT PASTA
PEPPER “POIVRADE”SAUCE

PRE DESSERT

«CHOUQUETTE»
“PARIS-BREST” PRALINÉ CREAM AND HAZELNUT/AMARETTO ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

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MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

WHITE ASPARAGUS
STEAMED “TRUFFLE-SEA SCALLOP” WRAPPED WITH LETTUCE
SHISO FLOWER
CHAMPAGNE/SAFRAN-SABAYON SAUCE

SEA BASS
COATED WITH CRISPY BREAD, THIN SLICED “RED DAIKON”
ACIDULATED VEGETABLE AND CITRUS CONDIMENT WITH TIMUT PEPPER
HONEY-SOUR TURNIP PUREE
CARAMELIZED FISH BONE SAUCE WITH LEMON PEEL “CONFIT”

CHEEK OF JAPANESE BEEF
BRAISED WITH RED WINE, SERVED SOFT, CORIANDER-SPICED CARROT PUREE
ROASTED SMALL ONION AND FRESH HERBS-GNOCCHI

PRE DESSERT

RED BERRIES
VARIATION OF TEXTURE

SWEET DELICACY TROLLEY

COFFEE

2017.03.21