MENU SAISON ¥22,000

AMUSE-BOUCHE

KEGANI CRABE
CRUSTACEA CREAM, THIN SLICED CAULIFLOWER
PARSLEY PUREE

SEA BASS
STEAMED, SAFFRON FLAVOURED SHELLFISH, GREEN ASPARAGUS COATED WITH FISH MOUSSE
GREEN PEAS EMULSION

LAMB
ROASTED LOIN COATED WITH SPICES CRUST, CORIANDER FLAVOURED CAROTTE
SEMOLINA WHEAT AND LEMON “CONFIT”, ROASTED SMALL ONION WITH DRIED FRUITS
LAMB-COOKING JUICE WITH ARGAN OIL

OUR MATURED CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU DÉGUSTATION ¥28,000

AMUSE-BOUCHE

OSSETRA CAVIAR
WHITE ASPARAGUS “BAVAROISE”
BOILED ASPARAGUS TIPS, THIN SLICED SEA-SCALLOP TOPPED WITH SHISO FLOWER AND LEMON PEEL

BLUE LOBSTER
COATED WITH ORANGE POWDER THEN ROASTED
MINT FLAVOURED “TSUBOMI-NA”, GREEN PEAS AND BROAD BEANS
LIGHT LOBSTER-BISQUE SAUCE

SEA BREAM
COATED WITH PARMESAN CHEESE AND TRUFFLE CRUST
MOREL MUSHROOM AND VIN JAUNE “CHÂTEAU-CHALON” FOAM

VEAL FROM BRITANNY
ROASTED LOIN, “MAY QUEEN” POTATOES, BRAISED/STUFFED LETTUCE
MUSHROOM AND BLACK TRUFFLE PUREE
COOKING JUICE WITH PINK GARLIC “CONFIT” FROM LAUTREC

OUR MATURED CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU “ENTRE NOUS” ¥38,000

OLIVIER CHAIGNON INVITES YOU TO THE TASTING OF 5 DISHES PREPARED ACCORDING TO YOUR DESIRES AND HIS INSPIRATION
THIS MENU IS SERVED FOR THE ENTIRE GUESTS AT YOUR TABLE

2017.03.21