MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

SEA SCALLOPS
MARINATED, THEN SLICED, TIMUT PEPPER AND FINGER LIME
EGGPLANT/APPLE CONDIMENTS, APPLE «FUJI» MOUSSELINE, BOTTARGA

RACAN PIGEON
ROASTED BREAST COATED WITH SPICED AND CITRUS CRUST, LEG'S "CONFIT"
BUCKWHEAT, TRUMPET MUSHROOM
BUTTERNUT SQUASH, BOUDIN-PIGEON
PIGEON COOKING JUICE WITH VADOUVAN SPICE

PRE DESSERT

MARRON
FROZEN CREAM "PARFAIT GLACÉ" AND "CONFIT"
MERINGUE, CRAMBERRY/YUZU SHERBET

SWEET DELICACY TROLLEY

COFFEE

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MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

FOIE GRAS CUSTARD
WITH CHESTNUTS CHUTNEY AND PASTA
NASHI/SWEET AND SOUR BEETROOT/MUSHROOM
CEP MUSHROOM BROTH

KINMEDAI FISH
ROASTED WITH CRISPY POTATOES
CELERIAC/LEMON PEEL, «VEGETABLES/CITRUS» MARINADE
ROASTED FISH BONES COOKING JUICE

BRITTANY VEAL
ROASTED LOIN IN COCOTTE WITH AROMATIC
BRAISED SWEETBREAD WRAPPED WITH LETTUCE LEAF
CREAMY GREEN PUREE, GLAZED CAROTTE WITH "LARDO COLONNATA", BLACK GARLIC FROM KYOTO

PRE DESSERT

PEAR AND BLACK CURRANT
COMPOTE/ESPUMA AND "VIOLETTA" TEA SHERBET

SWEET DELICACY TROLLEY

COFFEE

Our menu may change without advance notice. Thank you in advance for your understanding.
Consumption Tax is included. A discretionary service charge of 12% will be added to your bill.

2017.09.15