MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

MACCHERONCINI PASTA «TIMBALE»
LOW TEMPERATURE HEATING EGG YOLK «OIRASÉ MIYABI»
SIMMERED VEGETABLES AND BLUE LOBSTER WITH TRUFFLES

DUCK
ROASTED BREAST, LEGS “CONFIT” WITH ORANGE-BIGARADE SAUCE
FOIE GRAS CUSTARD/CARAMELISED APPLES WITH CARDAMOM AND VINEGAR
SALMIS SAUCE FLAVOURED WITH SPICES

PRE DESSERT

“TART”
MASCARPONE/COFFEE/ AMARETTO

SWEET DELICACY TROLLEY

COFFEE

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MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

KEGANI CRAB
WITH SLICED APPLES, CRUSTACEA CREAM, VERBENA/APPLE JELLY
LOBSTER COOKING JUICE AND QUINCE VINEGAR SAUCE

HATA FISH
MARINATED WITH OLIVE OIL AND TURMERIC THEN STEAMED
COVERED WITH THIN SLICED ACIDULATED-TURNIP
BOULGOUR-CEREAL/SHISO FLOWER/DRIED LEMON, SHELLFISH EMULSION SAUCE

HOKKAIDO VENISON
ROASTED LOIN, BRAISED SHOULDER WRAPPED WITH GREEN PASTA
POTATO “MILLE-FEUILLES” GRATIN WITH TRUFFLES, CABBEGE AND TROMPETTE MUSHROOM
“POIVRADE” PEPPER SAUCE

PRE DESSERT

“CITRUS VARIATION”
LEMON “PARFAIT GLACE, DILL/BASIL 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.

2017.11.17