MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

WHITE ASPARAGUS
SHISO FLOWER/BLACK TRUFFLE
BAVAROISE/SEA SCALLOP/BOTTARGA/POPPY SEED
CITRUS VINAIGRETTE SAUCE WITH CARDAMOM

IBERIAN PORK
ROASTED LOIN, “AWABI-TAKE” MUSHROOM/CHORIZO/FRESH HERBS
TRUFFLE POTATO AND ACIDULATED RED ONION
PORK COOKING JUICE WITH SAGE

PRE DESSERT

“CRISP”
HAZELNUT/PISTACHIO NUT/PRALINE

SWEET DELICACY TROLLEY

COFFEE

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MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

FOIE GRAS RAVIOLI
STEAMED, HERBS/LIME/BLACK TRUFFLE
SEASONAL VEGETABLES, CRUSTACEA AND FOIE GRAS BUTTER BROTH

KINMÉDAI FISH
FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED
PEAS/ BROAD BEANS/KINTOA-RAW HAM

BEEF CHEEK
BRAISED WITH RED WINE, TUNIP/PARSNIP/SHALLOT
RED WINE SAUCE

PRE DESSERT

STRAWBERRY
“PARFAIT GLACÉ” STUFFED IN SAFFRON-PINE APPLE
VANILLA SHERBET/POPPY EMULSION FOAM

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

2018.02.08