MENU SAISON ¥22,000

AMUSE-BOUCHE

HOKKAIDO KÉGANI CRABE
WHITE ASPARAGUS AND BAVAROISE WITH “SHISO-FLOWER”/ORANGE PEEL
GREEN ASPARAGUS PUREE SAUCE
PRESSED LOBSTER JUICE AND QUINCE VINEGAR SAUCE

KINMÉDAI FISH
FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED
PEAS/BROAD BEANS/CLAM ÉMULSION FOAM

RACAN PIGEON
ROASTED BREAST COATED WITH TANDOORI SPICES, LEG’S CONFIT WITH ORANGE SAUCE
«SPELT WHEAT/ROCKET SALAD/PIQUILLOS PEPPER/FRESH HERBS»
PIGEON COOKING JUICE AND LIVER SAUCE WITH ARGAN OIL

OUR MATURED CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU DÉGUSTATION ¥28,000

AMUSE-BOUCHE

OSSETRA CAVIAR
SMALL BUCKWHEAT GALETTE/THIN CUCUMBER JELLY
SEA SCALLOP MOUSSE, CHAMPAGNE FOAME

ABALONE
LAW TEMPERATURE COOKED, FENNEL MOUSSE
SLICED RED TURNIPS STUFFED IN SEASONAL VEGETABLES/ABALONE LIVER
VEGETABLES STOCK/SEA URCHIN ÉMULSION SAUCE

LOBSTER
GREEN ASPARAGUS COATED WITH «MARJORAM/LOBSTER CORAL» CRUST
LOBSTER COOKING JUICE WITH “VIN JAUNE” SAUCE

BRITTAGNY VEAL
ROASTED LOIN IN A COCOTTE, STUFFED MOREL MUSHROOMS
SNOW PEAS/CARAMELISED ONION/CORIANDER SPICED CAROTT PUREE
VEAL COOKING JUICE WITH LEMON PEEL/FRESH ANISE LEAF

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

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.

2018.03.14