MENU SAISON ¥22,000

AMUSE-BOUCHE

SOFT BOILED EGG
COATED WITH SPINACH/SHISO-PUREE
GIROLLE MUSHROOMS/SWEETBREAD/AUSTRALIAN BLACK TRUFFLE
MUSHROOM BROTH SAUCE

ONAGADAI FISH
PAN FRIED, KIDNEY BEANS/SLICED RED DAIKON/ACIDULATED TURNIP PUREE
GINGER FLAVOURED FISH SAUCE

LAMB
ROASTED LOIN, COATED WITH PARSLEY AND ROSEMARY CRUST
BRAISED AND CRISPY «SHOULDER/DRIED FRUITS»
STUFFED ZUCCHINI FLOWER/BASIL FLAVOURED TOMATO “CONFIT”/KYOTO BLACK GARLIC
LAMB COOKING JUICE WITH MARJORAM

CHEESES SELECTION

DESSERT

SWEET DELICACY TROLLEY

COFFEE

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MENU DÉGUSTATION ¥28,000

AMUSE-BOUCHE

BLUE LOBSTER
«SUMMER SMALL GARDEN»
BERGAMOT/ACACIA HONEY/PASSION FRUITS JUICE VINAIGRETTE SAUCE
ROASTED PUMPKIN SEED OIL

ABALONE
SLICED, ZEBRA RAVIOLI STUFFED IN VEGETABLES/SMOKED EEL/SECHUAN PEPPER
TURMERIC FLAVOURED FOAM AND ABALONE LIVER SABAYON SAUCE

HATA FISH
COATED WITH SQUID/LEMON/SPINACH, THEN POACHED IN ANISE FLAVOURED BOUILLABAISSE SAUCE
VARIATION SHAPE OF FENNEL

“AKA USHI” WAGYU BEEF FROM KUMAMOTO
ROASTED FILET, GIROLLE MUSHROOM/SPAGHETTI SQUASH/BLACK TRUFFLE/MINT FLAVOURED ZUCCHINI PUREE
COOKING JUICE WITH BLACK OLIVE

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

2018.06.20