

DÉJEUNER

starter, main course, dessert ¥ 6,500

スターター、メイン、デザート

starter, 2 main courses, dessert ¥ 9,500

スターター、メイン2品、デザート

Chickpeas from Hautes-Alpes,
raw suzuki and finger lemon

オートアルプ産ヒヨコ豆 鱈 シトロンキャヴィア

Kuruma-ebi from Nagasaki, grilled leeks and egg yolk

長崎産車海老 ポワローのグリエ 卵黄

Raw and cooked wild mushrooms,
some other as a consommé

野生の茸 キュイとクリュ 茸のコンソメ



Cod, shellfish and seaweed, toasted nori

鱈 貝と海藻 炙り海苔

Roasted fillet of duck, aubergine and mustard

埼玉産鴨胸肉のロティ 茄子とマスタード

Cookpot of vegetables from our farmers,
kumquat condiment

国産野菜のクックポット 金柑のコンディマン



Confit and iced local citrus

国産柑橘類のコンフィとジブレ

Chocolate from our Manufacture in Tokyo

アラン・デュカスのチョコレート

Rum baba

ババ ラム風味



All prices are in Japanese yen, subject to an additional
10% service charge & 10% consumption tax.

表示価格に別途サービス料10%、消費税10%を加算させていただきます。

SIGNATURE

— Our chef suggest you to discover his menu prepared with the best seasonal products

¥ 26,000

Lightly smoked mackerel from Yamaguchi,
fermented mushrooms



Confit chickpeas from Hautes-Alpes, eel and caviar



Red tuna from Aomori,
avocado, kumquat and ginkgo biloba berries



Wagyu beef from Tochigi, aubergine and perilla



Seasonal citrus with sansho pepper,
olive oil, kalamansi sorbet



Chocolate from our Manufacture in Tokyo
and Yagenbori house shichimi

MENU CARTE

— starter, main course, dessert

¥ 15,000

— starter, 2 main courses, dessert

¥ 19,000

Vegetables from Saitama, cooking jus with coffee from our Manufacture in Paris

Cookpot of buckwheat from Akita, chestnuts, quince and black garlic

Lightly smoked mackerel from Yamaguchi, fermented mushrooms

Kuruma-ebi from Nagasaki, grilled leeks, egg yolk and Japanese peanuts

Confit chickpeas from Hautes-Alpes, eel and caviar

suppl. ¥ 15,000

Octopus from Aomori, potatoes and capers, sage condiment

Red tuna from Aomori, avocado, kumquat and ginkgo biloba berries

Suzuki from Akita, squash, milk curd infused with hay

Sea scallops from Hokkaido, Jerusalem artichokes and lovage

Wild colvert from Niigata, celeriac, horseradish and mustard leaves

Wagyu beef from Tochigi, aubergine and perilla

Selection of French cheeses

suppl. ¥ 2,000

Fuji apple, kasha ice cream

Confit and iced strawberries, saké granité, crushed herbs

Seasonal citrus with sansho pepper, olive oil, kalamansi sorbet

Honey from Okinawa, grains and pollen, goat curd Fontainebleau

Chocolate from our Manufacture in Tokyo and Yagenbori house shichimi