



## SIGNATURE

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

¥ 28,000

Vegetables from Saitama, bitter coffee



Confit chickpeas from Hautes-Alpes, eel and caviar



Suzuki from Akita,  
gourd and bottarga, curd and hay, tartufi di Alba



Wagyu beef from Tochigi, aubergine and perilla



Nashi from Aomori, fir tree and sake



Chocolate from Alain Ducasse Manufacture in Tokyo  
and Yagenbori house shichimi



Coffee or tea



## MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 17,000

— starter, 2 main courses, dessert, coffee or tea

¥ 21,000

Vegetables from Saitama, bitter coffee

Cookpot of buckwheat from Akita, root vegetables and green kaki

Lightly smoked mackerel from Yamaguchi, fermented mushrooms

Sea scallops from Hokkaido, seaweed and broccoli

Confit chickpeas from Hautes-Alpes, eel and caviar

suppl. ¥ 15,000

Octopus from Aomori, potatoes, capers and sage

Ise-ebi from Wakayama, cabbage and mikan, civet reduction

suppl. ¥ 2,000

Suzuki from Akita, gourd and bottarga, curd and hay, tartufi di Alba

Monkfish from Kyoto, grilled leek and strawberry tree berries with beeswax

Back of venison from Hokkaido, blackberry condiment, cardoon and peanuts

Wagyu beef from Tochigi, aubergine and perilla

Selection of French cheeses

suppl. ¥ 2,500

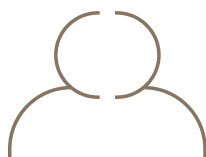
Nashi from Aomori, fir tree and sake

Seasonal citrus with sansho pepper, olive oil, kalamansi sorbet

Chestnuts from Ibaraki in the fireplace, matured blackcurrant

Honey from Okinawa, grains and pollen, goat curd

Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi



ESTERRE