



SIGNATURE

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

¥ 33,880

Botan-ebi from Hokkaido, delicate gelée and gold caviar



Roasted cauliflower from our garden, matured Comté



Suzuki from Chiba, gourd and bottarga, milk curd with hay



Wagyu beef, aubergine and perilla



Nashi from Chiba, hojicha ice cream



Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi



Coffee or tea



MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 20,570

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

¥ 25,410

Roasted cauliflower from our garden, matured Comté

Cookpot of black rice from Okinawa, makomodake and rocket

Lightly smoked mackerel from Miyagi, fermented mushrooms

Botan-ebi from Hokkaido, delicate gelée and gold caviar

suppl. ¥ 12,100

Abalone from Chiba cooked on binchotan, carrot and saffron

Octopus from Kanagawa, potatoes, capers and sage

Kinmedai from Kanagawa on scales, Brussel sprouts, mikan and black cardamom

Suzuki from Chiba, gourd and bottarga, milk curd with hay

Grouper from Yamaguchi, grilled leeks, shellfish and peanuts

Duckling from Aomori, seasonal vegetables and strawberry tree berries

Wagyu beef, aubergine and perilla

Selection of French cheeses

suppl. ¥ 3,040

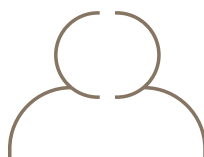
Chestnut and blackcurrant, whisky caramel

Nashi from Chiba, hojicha ice cream

Figs from Aichi, fig tree leaves and frozen red wine

Honey from Okinawa, grains and pollen, goat curd

Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi



ESTERRE