

## SIGNATURE

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

¥ 33,000

Aubergine and spiny lobster on the embers, confit summer vegetables, gold caviar



Himeji, sautéed courgettes, black truffle



Sujiara, early potatoes and saffron rouille with nori



Beef from Kumamoto, tender vegetables

or

Mr Kyukou Tanaka beef from Kobe, tender vegetables

suppl. ¥ 16,500



Please choose your favorite dessert from a la carte



Coffee or tea

## MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 22,000

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

¥ 27,000

Glazed unagi, tender leeks, vegetal jus

Himeji, sautéed courgettes, black truffle

Grilled aori ika, tomato and cucumber, socca, dried mullet roe

Aubergine and spiny lobster on the embers, confit summer vegetables

Ma iwashi and kuro awabi, green asparagus in the fireplace, green condiment

Sujiara, early potatoes and saffron rouille with nori

Suzuki, tender kamonasu and tomato, gold caviar

Blue lobster, white asparagus, red wine cooking jus

suppl. ¥ 3,300

Lamb from Sisteron, stuffed heart of salad, reduced jus

Veal, sautéed girolles, seasonal mushroom marmelade

Beef from Kumamoto, tender vegetables

Mr Kyukou Tanaka beef from Kobe, tender vegetables

suppl. ¥ 16,500

Selection of French cheeses

suppl. ¥ 3,300

Strawberries, cereal crisp, fromage blanc and oregano

Kiwi, pistachio sabayon, herb granité

Rum baba

Coconut and black lemon composition

Chocolate from Alain Ducasse Manufacture in Tokyo,  
light cream and cocoa nib praline, coffee ice cream