

SIGNATURE

— Our chef suggests you to discover his menu prepared with the best seasonal products
¥ 35,000

Menuke, two way artichokes



Seared sea scallop, barigoule-style vegetables, black truffle



Kinmedai, tender vegetables, fish soup with saffron from Saga



Beef from Kumamoto, beetroot and celeriac, vegetal broth

or

Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth

suppl. ¥ 25,000



Please choose your favorite dessert from a la carte



Coffee or tea

MENU CARTE

— starter, main course, dessert, coffee or tea
¥ 23,000

— starter, 2 main courses, dessert, coffee or tea
¥ 28,000

Glazed unagi, winter melon and cabbage

Menuke, two way artichokes

Poached maguro, broccoli and cauliflower, confit citrus

Seared sea scallop, barigoule-style vegetables

Ezo awabi, daikon and leeks

Matsukawa karei, vegetables from Kamakura market,
cooking jus with nori seaweed

Kinmedai, tender vegetables, fish soup with saffron from Saga

Blue lobster, herb printed pasta leaves,
seasonal vegetables, coral sauce

suppl. ¥ 3,300

Ezo shika, duck foie gras and swiss chard in a delicate crust, peppered sauce

Veal, tender fennel, walnut and anchovy

Beef from Kumamoto, beetroot and celeriac, vegetal broth

Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth

suppl. ¥ 25,000

Selection of French cheeses

suppl. ¥ 3,900

Rum baba

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

Strawberry and black cardamom, diplomat cream, granita

Lemon and olive oil composition, fromage blanc granite

Hazelnut variation, Pastis granité