

S I G N A T U R E

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

Kinki, leek with tomato vinaigrette



Grilled botanebi, early vegetables, delicate bisque, morels



Managatsuo on the embers, roasted spring vegetables



Beef from Kumamoto, stuffed cabbage, cooking jus
or

Mr Kyukou Tanaka beef from Kobe,
stuffed cabbage, cooking jus

suppl. ¥ 25,000



Please choose your favorite dessert from a la carte



Coffee or tea

M E N U C A R T E

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

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

Glazed unagi, vegetables and mushrooms

Kinki, leek with tomato vinaigrette

Green asparagus and morels, mousseline sauce

Grilled botanebi, early vegetables, delicate bisque

Ezo awabi, simmered snow peas, green sauce

Managatsuo on the embers, roasted vegetables

Kinmedai, tender vegetables, fish soup with saffron from Saga

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

suppl. ¥ 3,300

Roasted lamb from Sisteron, white asparagus

Veal, seared sweetbread, Cookpot of beetroots, carrots and potatoes

Beef from Kumamoto, stuffed cabbage, cooking jus

Mr Kyukou Tanaka beef from Kobe, stuffed cabbage, cooking jus

suppl. ¥ 25,000

Selection of French cheeses

suppl. ¥ 3,900

Rum baba

Chocolate from Alain Ducasse Manufacture in Tokyo and black pepper,
delicate puff pastry

Strawberry and black cardamom, diplomat cream, granita

Lemon and olive oil composition, fromage blanc granite

Hazelnut variation, Pastis granité