

MENU FLEURETTE

March 2025 | Spring

EBI “SOMEN”

“SHIMA AJI” STRIPED JACK WITH LACTO-FERMENTED BLUEBERRY

“SHIRO EBI” WITH CORIANDER “SHARI”

“SANSAI” TEMPURA WITH YUZU “SABAYON”

MISO CURED FOIE GRAS WITH VERJUS, THYME AND STRAWBERRY FROM HOKKAIDO

CHILLED “VELOUTÉ” OF WHITE ASPARAGUS FROM ALSACE WITH
FLEURETTE “SPECIAL RESERVE” CAVIAR

CHAWANMUSHI WITH LANGOUSTINE FROM MOZAMBIQUE

SCALLOP FROM HOKKAIDO WITH “RAVIOLI” OF SPRING GREENS AND YUZU

GRILLED SPRING LAMB WITH CARROT PURÉE AND PEARL COUSCOUS

“DONABE” OF SAKURA EBI, KOSHIHIKARI FROM AKITA AND WASABI LEAF

PINEAPPLE WITH COCONUT AND RUM

“SIGNATURE” HOKKAIDO MILK WITH OLIVE OIL AND AWAYUKI SHIO

MIGNARDISES