

# MENU FLEURETTE

May 2023 | Spring

## SEASONAL CANAPÉS

CHILLED SOMEN NOODLES WITH AMA EBI FROM HOKKAIDO

CHAWANMUSHI WITH LANGOUSTINE FROM MOZAMBIQUE

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

WHITE ASPARAGUS FROM PROVENCE WITH YUZU “SABAYON”

GRILLED SPRING LAMB WITH GREEN ASPARAGUS FROM PERTUIS AND  
CARROT PURÉE INFUSED WITH SANSHO PEPPER

“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