

MENU DÉJEUNER

May 2023 | Spring

SEASONAL CANAPÉS

CHILLED SOMEN NOODLES WITH HOTARU IKA AND MYOGA

CRUDO OF SHIMA AJI WITH YUZU

SCALLOP FROM HOKKAIDO WITH “SAMBAL” BEURRE BLANC AND FINGER LIME

GRILLED IBERICO BELLOTA

OR

GRILLED HIDA WAGYU TENDERLOIN (+78)

SERVED “EN NAVARIN” WITH KABU TURNIP AND CARROT PURÉE

“DONABE” OF ANAGO, KOSHIHIKARI FROM AKITA AND WATERCRESS

SIGNATURE HOKKAIDO MILK WITH OLIVE OIL AND AWAYUKI SHIO

TAHITIAN VANILLA AND HONEY MADELEINES

198

TEA PAIRING 128

WINE PAIRING 168