

gastronomic

amuse bouche

shima aji

dill oil | kyuri | sauce sour cream

zuwaigani

eggplant | kiku | consommé

managatsuo

caviar colony | zucchini | curry crumble

chicken ballotine

black garlic | shishito | bouillion

le canadien homard

riso | lobster essence | sauce parsley

poisson

haricots verts | hazelnut | burnt butter

choice of main course

cognac aged canard de cherry valley

confit sweet | spinach | sauce berries

or

côtes levées de bœuf (supplement)

artichoke heart | truffle pomme puree | sauce vin rouge

avant

earl grey

mango sabayon | chocolate foam | earl grey sherbet

mignardise

RM638+

