

## SIGNATURE

Our chef suggests  
his menu based on perfect seasonal produce  
Gmuse-bouche, four dishes and a dessert  
主厨精选菜式  
小菜、4碟菜品、甜点  
¥ 26,000

To start with...  
餐前小菜

Seared sea scallops, artichokes and white treviso  
北海道野付产扇贝、菜薹、菊苣

Carrots, broccoli and kinome, wood-fire locally-caught red tuna  
胡萝卜、西兰花、炭火烤国产黑金枪鱼赤身

Kue fish marinated with shio kōji, shōgoin daikon and yuzu  
盐麴浇汁腌泡石斑鱼、京都田鹤氏圣护院萝卜、柚子

Mallard duck from our region, cabbage, blueberry and toasted sesame  
新潟县产真鸭、香煎卷心菜和花椰菜、蓝莓

Your choice of à la carte dessert  
请从甜点菜单中选择一款

## VÉGÉTAL

A menu dedicated to  
vegetables and fruit from our farmers  
主厨精选菜式 < 小菜、3碟菜品、甜点 >  
¥ 14,000

To start with...  
餐前小菜

Wood-fire leeks and shōgoin daikon, black truffle  
炭火烤韭葱、京都田鹤氏圣护院萝卜、黑松露

Potato, artichoke and scallion millefeuille  
软煮土豆、菜薹

Celeriac and gourd, seared radicchio  
根芹菜、葫芦、烤红菊苣

Your choice of à la carte dessert  
请从甜点菜单中选择一款

All prices are subject to 12% service charge.  
将在菜品含税价基础上另行收取12%的服务费。

## À LA CARTE MENU

Starter, fish or meat and dessert  
小菜、从单点菜式中自选2碟菜品 < 前菜1碟、主菜1碟 >、小糕点、甜点  
¥ 16,000

Starter, fish, meat and dessert  
小菜、从单点菜式中自选3碟菜品 < 前菜1碟、鱼类美食1碟、肉类美食1碟 >、小糕点、甜点  
¥ 20,000

## STARTER • 前菜

Carrots, broccoli and kinome, wood-fire locally-caught red tuna  
胡萝卜、西兰花、炭火烤国产黑金枪鱼赤身

Seared sea scallops, artichokes and white treviso  
北海道野付产扇贝、菜薹、菊苣

Duck foie gras and onaga kamo, roasted apple and crispy barley  
新潟县产尾长鸭、鹅肝、香煎苹果、大麦

Great millet from Nagano, sautéed mushrooms, nishin and lime  
长野县七二会产高粱、野生菇菌、鲱鱼、青柠

## FISH, CRUSTACEAN AND MEAT • 肉类美食, 鱼类美食

Taco from Saijima, radicchio and black olives, red wine reduction  
神奈川县佐岛产章鱼、红菊苣和橄榄、红葡萄酒沙司

Poached blue lobster, chicory  
水煮蓝龙虾、菊苣

Seared matsukawa karei fish, grilled fennel, iodized condiment  
海藻面包搭配烤松川鲷鱼、网烤小茴香

Kue fish marinated with shio kōji, shōgoin daikon and yuzu  
盐麴浇汁腌泡石斑鱼、京都田鹤氏圣护院萝卜、柚子

Beef from Kyushu, gourd, cooking jus  
九州产和牛、葫芦、菠菜

Veal from Hokkaido grenadin and sweetbread, leeks  
北海道Oakleaf牧场小牛肉、小牛胸腺和韭葱

Pork from Meishanton, celeriac and local saffron, black truffle  
茨城县塚原牧场“梅山猪肉”芹菜、国产番红花、黑松露

Ezo shika cooked in a cocotte, cabbage, blueberries and toasted sesame  
虾夷鹿、香煎卷心菜和花椰菜、蓝莓

## CHEESE • 奶酪

Our selection of French cheeses

## DESSERT • 甜点

Chocolate Camélia  
LE CHOCOLAT ALAIN DUCASSE巧克力精品店的山茶花

Citrus and fromage blanc delight, citron/Timur pepper marmalade  
柑橘类和白奶酪的精致组合、蜜柑、尼泊尔胡椒

Mont Blanc our way  
勃朗峰蛋糕、BEIGE风

Raw and cooked strawberries, shiso/mint condiment  
草莓甜点、薄荷、紫苏芳香

Exotic fruit soufflé, ginger/lime granité  
百香果舒芙蕾

Supply + ¥ 2,000

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