

## LES SIGNATURES

¥ 31 000



Gold caviar, tender potatoe, soft onion soubise

Chilled langoustine, marinated daikon

Confit M. Akashi tomato with black truffle, toasted almonds

Lightly grilled hirame from Hokkaido, smoked watercress and gold caviar

Madai from Oita, shellfish 'à la marinière'

Ox tong, truffled pot-au-feu broth

M. Anthony fresh et matured cheeses

Rice from Kameoka, almond/tonka bean praliné, Mme Yugé milk and vanilla

Chocolate from Alain Ducasse Manufacture



## LES JARDINS DU JAPON

¥ 26,000



Gold caviar, tender potatoe, soft onion soubise

Green aubergine smoked with vine stalk, devil sauce

Confit M. Akashi tomato with black truffle, toasted almonds

Carrots from Kyoto breaded with herbs, cooking jus with salicornia

Awabidake stuffed with squid in a fig tree leaf

Lightly gratinated brocoletti and whey, shaved black truffle

M. Anthony fresh et matured cheeses

Rice from Kameoka, almond/tonka bean praliné, Mme Yugé milk and vanilla

Chocolate from Alain Ducasse Manufacture



**TITUNI**  
MUNI ALAIN DUCASSE