

Menu l'Odorante

Par Minoru Nakijin vous propose...

Lunch

Menu Niçoise

¥ 3,950

Salmon tartare with celery cream filled cookie

Fromage de tête with pickled "MYOGA" ginger

Roasted Bonito perfumed by bacon and garlic with red wine sauce

Apricot with Blue de Basque ice cream and crover honey jelly

Petit Sweets

Espresso or Fresh Herb Tea (+ 300円)

Chef's Choice Course

¥9,000

Menu Provençal

¥6,500

Croissant of proscuitto ham with corn soup

Salmon tartare with celery cream filled cookie

*Marinade sardine with red paprika and avocado seasoned
with crover honey vinaigrette dressing*

Sole paupiette with "EDAMAME" beans and artichoke

RainierIII style quail stuffing

Plum declinaison – 5 expressions

Petit Sweets

Espresso or Fresh Herb Tea (+ 300円)

10% of service fee is charged in addition
to the total amount of the above cuisine and beverages.

Menu l'Odorante

Par Minoru Nakijin vous propose...

Dinner

Menu A

¥8,950

Smoked "AYU", sweetfish pâté with "SAKEKASU"

Basque style boudin noir(blood sausage) tart

*Marinade sardine with red paprika and avocado seasoned
with crover honey vinaigrette dressing*

*"SHIROKISU" with foie gras stuffing along
with ginger and balsamic vinegar*

or

"Café de Paris" style lamb pie

Pickled green "UMÉ" plum mille-feuille with black sugar ice cream

Petits fours

Espresso or Fresh Herb Tea(+ 300円)

Chef's Choice Course

¥18,000

Menu B

¥13,500

Smoked "AYU", sweetfish pâté with "SAKEKASU"

Basque style boudin noir(blood sausage) tart

*Coriander flavored abalone marinade together
with eggplant, plum and cavier*

Sauted "ISHIDAI", seabream with red paprika in Basque style

Sauted veal with vegetables from Okinawa

Apricot with Blue de Basque ice cream and crover honey jelly

Petit Sweets

Espresso or Fresh Herb Tea(+ 300円)

10% of service fee is charged in addition
to the total amount of the above cuisine and beverages.