

# ESQUISSE

## Cocktail de Poche

Sorbet : grapefruit, orange and campari; lemon jelly with lemon balm.

Scallops with chive oil; pig's ear salad and chorizo.

Pea velouté with mints.

Foie gras ball, coated with caramelized hazelnuts; melon soupe with muscat.

Araucana egg / salmon tartar / parmesan cream.

## Fish

Rockfish with crispy scale and olive oil;

seaweed butter with white and green asparagus / squids / chicken hearts.

Carpaccio seasoned with hibiscus juice and white beer.

## Meat

Breton veal and comté cheese, roasted with smoked paprika;

zucchini mousse and cherry tomato.

Veal pâté / octopus / green olive.

Or

Japanese beef fillet + ¥ 4,972

## Les desserts de Pierre Gagnaire

Esquisse	14,295 JPY ++	Cocktail de poche / fish / meat / desserts / mignardises / coffee or tea
Petit Esquisse	8,701 JPY ++	Cocktail de poche / fish or meat / desserts / mignardises / coffee or tea
Wine pairing	10,566 JPY ++	If you desire, our sommelier, can recommend you to pair this menu with a premium selection of wines.

Please note due to seasonality, the menu is subject to change without notice. We try to obtain the best product at the perfect time.

Prices are inclusive of consumption tax and 13% service charge.

# APINAC

## Cocktail de Poche

Sorbet : grapefruit, orange and campari; lemon jelly with lemon balm.

Scallops with chive oil; pig's ear salad and chorizo.

Pea velouté with mints.

Foie gras ball, coated with caramelized hazelnuts; melon soupe with muscat.

Araucana egg / salmon tartar / parmesan cream.

Langoustine with terre de sienne;

morel fricassee with Château-Chalon; raw ham from duck thigh.

Rockfish with crispy scale and olive oil;

seaweed butter with white and green asparagus / squids / chicken hearts.

Carpaccio seasoned with hibiscus juice and white beer.

Breton veal and comté cheese, roasted with smoked paprika;

zucchini mousse and cherry tomato.

Veal pâté / octopus / green olive.

Or

Japanese beef fillet + ¥ 4,972

## Pierre Gagnaire's Desserts

¥ 18,645

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