

APINAC

COCKTAIL DE POCHE

Lychee sorbet, perfumed with white beer; mango jelly.

Scallops with yuzu / turnip slices with campari / cucumber juliennes.

Hobo, marinated with chive; nanohana veloute and spring vegetables.

White asparagus chantilly; hotaruika.

Veal sweetbreads with Timut pepper; asari macerated with red port wine and eggplant pulp.

Langoustine, veiled with comte cheese; morel fricassees with yellow wine, mini sorrel.

Sea bream slab, grilled and then coated with anchovy butter;

zucchini / dried tomatoes / raw ham; green olive condiments.

Beignet, perfumed with paprika.

Guinea fowl supreme "Ishiguro", roasted with thyme; squid, kinira and poached quail egg.

Pate from liver and thigh; octopus salad with dandelion.

Or

Japanese beef tenderloin + ¥ 4,972

Pierre Gagnaire's desserts

APINAC	Cocktail de Poche Langoustine Sea bream Guinea fowl Desserts Mignardises Coffee or Tea	¥18,645
ESQUISSE	Cocktail de Poche Sea bream Guinea fowl Desserts Mignardises Coffee or Tea	14,295
PETIT ESQUISSE	Cocktail de Poche Sea bream or Guinea fowl Desserts Mignardises Coffee or Tea	8,701

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.