

MENU FAUCHON
¥9,350

AMUSE BOUCHE

APPETIZERS

F Pâté en croûte with duck, foie gras and pistachio

SOUP

Pumpkin Soup with Truffle and Mustard

FISH

Zuwai crab croquette and bouillabaisse with Pernod

MEAT

Tamba chicken legs braised like a « Coq au Vin »,
roasted young carrots with spring truffles

OR

Kyoto Mochi pork braised with Italian white beans
and piquillo, olives and chorizo condiment

DESSERTS

Fauchon Dessert Selection

OR

Cheeses selection from Hervé Mons,
MOF (Best Craftsman of France)

*All products are carefully selected by our chefs.
All prices include consumption tax and service charge.*

MENU DU CHEF
¥13,200

AMUSE BOUCHE

COLD APPETIZERS

F Foie gras on ginger bread, Sakura jelly

HOT APPETIZERS

Scallop in crispy Kadaïf, mibuna sauce

SOUP

Pumpkin Soup with Truffle and Mustard

FISH

Roasted Lobster and Pasta Riso « like a risotto » with bisque, Banacha broth

MEAT

Omi beef steak with yuzu kosho mustard and french fries

CHEESES

Cheeses selection from Hervé Mons,
MOF (Best Craftsman of France)

DESSERTS

Fauchon Dessert Selection

*We also offer a course (19,800 yen) that can be made to your liking.
Please make a reservation at least three days in advance if you wish to order.*