



cuisine française

○amuse-bouche

White eggplant and lobster with tartar sauce

After cutting into thick slices and deep-frying a Nago-grown eggplant, which has a white skin and fine-textured pulp, the skin is removed and the pulp is minced and made into a paste. Then, it is mixed with grilled lobster meat, spread over a baked plain pie crust and made into a tart. Finally, it is garnished with a tomato-base sauce flavored with sliced eggplant and shellfish stock.

○hors-d'oeuvre

Endives à l'étuvée stuffed with foie gras and mushroom farce
Porcini sauce

A filling made of onions, eryngii mushrooms, champignons, shimeji mushrooms, back fat of pork and tomato puree is wrapped in endive leaves together with sautéed foie gras and stewed in bouillon. Served with a sauce made of the stock produced and porcini mushrooms.

○hors-d'oeuvre

Lapin legs and liver sautéed
Honey mustard sauce

A dish made by sautéing legs of the lapin (farm rabbit), which are cut into large bite-size pieces, with butter together with liver, and by lightly boiling them with garlic, finely chopped eschalots, lapin fond and white wine. Served with lentils and a honey-flavored grain-mustard sauce.

○soupe

Celery rub velouté

[Celery rubs = celery roots], [velouté = a puree thicker than a potage]. The celery root is sliced and braised in olive oil in a pot covered with a lid. Bouillon is added, the mix is lightly boiled, and once it becomes soft, pureed in a food processor, and then milk and fresh cream are added and made into a soup. Garnished with celery root chips and french-fried celery leaves.

○poisson

Flatfish grilled on charcoal with mussels and Yanbaru asparagus sauce
The skin-side of sliced flatfish is grilled on charcoal. The grilled flatfish is put in a pot over a fire together with fish stock, mussels, white wine and finely chopped eschalots until completely cooked. The flatfish is taken out and the stock is lightly boiled down, mixed with asparagus puree, seasoned and made into a sauce. It is garnished with asparagus and kidney beans.

○Granité

Granité with Crème de Cassis

Granité – a sorbet for refreshing the palate – is a refreshment with the consistency of shaved ice. Now, you can refresh your mouth with granité made with cassis liqueur. Adding finely sliced orange peel soaked in syrup to create the feeling of a “Cassis orange” cocktail.

○plat principal

Japanese black beef fillets cooked at a low temperature in a vacuum cooker until incredibly tender and juicy, and then served with sauce Perigueux and garnished with Pomme Dauphinois.

Seasoned and raw Japanese black beef fillets are put in a vacuum pack and slowly double-boiled in 55°C water for about 40 to 50 minutes. By slowly and gently cooking the meat, it can be rose colored, soft and juicy. Served with “sauce Perigueux”, made with a Madeira wine-flavored fond-de-veau base sauce and truffles. The garnish of Dauphinois – potato cream gratin – is pre-baked in a small pot and served directly at the table.

○dessert

Marron crepe, gratin style

Couverture glass

Boiled chestnuts with astringent skin, chestnut cream and custard cream are wrapped in a crepe, generously topped with a sauce made of egg yolk, honey and fresh cream, grilled and finished in gratin style. Garnished with couverture chocolate ice cream and the final note is the fresh and sour taste of raspberry sauce.

○pane et beurre / café ou thé et mignardeis

Bread and butter

Coffee or tea and small cookies