

APINAC

COCKTAIL DE POCHE

Grilled eggplant ice cream with burnt bonito scent of ginger.

Octopus stuffed with Japanese radish yuzu flavor.

Sweet shrimp flavored with "piment d'espelette", Cauliflower whip and soft-boiled quail egg.

Veloute of "Tomitsukintoki" and mussels, highlight the taste by chives oil

Fricassee of wild mushrooms scent of "Vin Jaune", Jambon from Gunma prefecture

Oyster flavored with Beetroot, Comte Cheese aged 24 months and Spinach

"Kinmedai" meuniere flavored with paprika, crepe cabbage / squid / Tomme de Savoie

Scallop scent of Lime with leek cake

Roasted Kyoto Duck with chocolate, boletus Mushroom and apple marmalade with Mache salad

"Hachis parmantier" with Fives spices, and eel.

Or

Japanese beef tenderloin + ¥ 4,972

Pierre Gagnaire's desserts

APINAC	Cocktail de Poche Oyster Kinmedai Duck Desserts Mignardises Coffee	¥18,645
ESQUISSE	Cocktail de Poche Kinmedai Duck Desserts Mignardises Coffee	14,916
PETIT ESQUISSE	Cocktail de Poche Kinmedai or Duck Desserts Mignardises Coffee	11,187

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.