

Escape & land

19,950 yens
(19,000)

earth and sea;
like a salad of Hokkaido's scallops,
marinated in a mango & passion fruit vinaigrette;
fresh herbs from our gardener.

with the first greenery;
fillet of Aburako and walnuts crust,
French beans and pimprenelle.

from Iwate,
breast of duck cooked in spices,
citrus fruit caramel and squash purée.

Cheeses from France & Hokkaido.

tones of roasting,
a coffee-flavoured nougatine like a surprise,
softened with a whole milk ice cream.

Discovery & nature

28,350 yens
(27,000)

of autumn & winter,
our 'classic' the gargouillou of young vegetables,
leaves, roots, mushrooms and fruits.

directly from Otaru :
fillet of turbot cooked at low temperature ;
meadow-sweet vinaigrette, beets textures.

a foie gras cooked naturally;
may queen crips, kombawa & carrots purée,
stewed citrus fruits.

In the same spirit as a "millefeuille";
celeriac purée and black truffle-flavored onions;
Kéfir and black truffle vinaigrette.

from Hinai :
stuffed breast of chicken :
lemon paste, coconut & sudachi.

cheeses from France & Hokkaido.

from the original idea of a coulant in 81;
warm Tonka broad bean biscuit coulant[®] ;
liquorice ice-cream.

in the same spirit as the one made with potatoes;
to crunch, a pineapple waffle, light coconut mousse.

from Aomori, an apple;
half cooked with star anise, like a foam,
roasted buckwheat-ice cream.

The beef we use at Michel Bras-Toya-Japan is from Japan, and has been selected by Michel Bras in accordance with the quality of the beef used at his original restaurant. He has selected a tender, tasty cut of beef, not overly fatty, so as to keep the same spirit and style in our cuisine as in Laguiole.

à la Carte

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|------------------------|--|--------|----------|
| hot & cold starters | <i>earth and sea;</i> like a salad of Hokkaido's scallops, marinated in a mango & passion fruit vinaigrette; fresh herbs from our gardener. | 6,510 | (6,200) |
| | <i>a foie gras cooked naturally;</i> may queen crips, kombawa & carrots purée, stewed citrus fruits. | 5,460 | (5,200) |
| | <i>served like a tea;</i> a bouillon scented with black tea, duck ham and a paste of sweet potatoes. | 5,880 | (5,600) |
| vegetables | <i>appreciated in this season,</i> a white soup of 'May Queen' potatoes ; black truffle cream & almond oil. | 4,620 | (4,400) |
| | <i>of autumn & winter,</i> our 'classic' the gargouillou of young vegetables, leaves, roots, mushrooms and fruits. | 5,460 | (5,200) |
| | <i>quickly sealed;</i> cauliflowers & broccolis; foam of vegetables & almonds, flavor of sancho. | 5,040 | (4,800) |
| fish & shellfish | <i>with the first greenery;</i> fillet of Aburako and walnuts crust. French beans and pimprenelle. | 7,140 | (6,800) |
| | <i>directly from Otura :</i> fillet of turbot cooked at low temperature ; meadow-sweet vinaigrette, beets textures. | 9,240 | (8,800) |
| | <i>perfumed,</i> quickly fried abalone on a bed of cauliflower ; wild herbs & flowers. | 6,510 | (6,200) |
| meat & poultry | <i>from Japon;</i> pan-fried piece of beef, meat vinaigrette and parsnip jus; some swiss chard leaves. | 14,700 | (14,000) |
| | <i>pigeon of Bresse, " excellence Mieral " ,</i> roasted breast and potted leg, orange and juniper flavour. | 9,870 | (9,400) |
| | <i>from Hinai :</i> stuffed breast of chicken : lemon paste, coconut & sudachi. | 9,870 | (9,400) |

5% consumption tax included. A discretionary 10% gratuity will be added to your bill.