

MENU

SUIREI "AUTUMN" 2025

AMUSE

• PERSIMMON AND STRACCIATELLA VERRINE

APPETIZER

• DUCK CUISSE MARINATED IN MISO
• SNOW CRAB AND AVOCADO RINGS WITH SALMON FUMET AND LOTUS
ROOT CARPACCIO

SECOND

MAPLE-FLAVORED FOIE GRAS, FRENCH TOAST, JERUSALEM ARTICHOKE
PUREE, BALSAMIC BUTTER SAUCE

POISSON

PAN-FRIED HOKKAIDO ABALONE WITH CHAMPIGNON DUXELLE RISOTTO
PORCINI CREAM SAUCE

MEAT

GRILLED HOKKAIDO BEEF
AUTUMN EGGPLANT DENGAKU WITH SICHUAN PEPPER
FOND DE VEAU

RAMEN

LE ESTRE <COQUILLAGE>
HOKKAIDO WHOLE WHEAT NOODLES
NUMATACHO ORGANIC PURPLE JERUSALEM ARTICHOKE TEA

DESSERTS OF THE DAY

FONDANT MARRON À LA MONT BLANC
SEASONAL GELATO AND CHESTNUTS WITH THEIR SKINS

COFFEE OR TEA

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*DUE TO PROCUREMENT CONDITIONS AND OTHER REASONS, SOME OF
THE CONTENTS MAY BE CHANGED FROM THE ABOVE.

THANK YOU FOR YOUR UNDERSTANDING IN ADVANCE.