



西方寺

## MENU SAIHO-JI

Available exclusively  
at lunchtime

115

### A culinary stroll between two worlds

Inspired by the eponymous temple — a moss-covered haven of peace in Kyoto — this menu is a silent walk between contemplation and emotion.

Chef Yannick Alléno and Chef Takahashi Mizuho meet here through shared perspectives, gestures, and silences — in a rare and precious dialogue.

*A suspended moment. A meeting of mastery, subtlety, and inner nature.*

#### Wine and sake pairing

Discovery pairing 60  
Exceptional pairing 150

The menu is as follows,

マテ貝、紫蘇と昆布のアイス  
イチョウ蟹、ウイキョウと  
海苔のチュイール

Chilled razor clam with shiso and kombu  
A delicate fennel and nori crisp to complement  
The creamy crab meat

ムール貝酒粕のジュレと  
オシェトラキャビア

Mussels in sake kasu jelly, stuffed with  
Prunier Oscietra Caviar

燻香を纏わせた鱒の  
薄造りササニシキ

Smoked Crisenon trout served on Sasanishiki rice  
With hints of yuzu

コンソメ

Poultry broth

温かいチョコレートクリーム  
バニラ香る酒粕アイス

Warm chocolate cream,  
Iced vanilla with sake kasu and crispy spindles

水出しコーヒー、  
海苔とチョコレートのチュイール、  
柚子胡麻、大麦醤油キャラメルの子

ColdBrew , Lavazza speciality coffee  
Nori seaweed tuile coated with dark chocolate,  
Barley and soy caramel droplets, sesame seeds,  
And yuzu caramel.

Under the provisions governed by the decree n° 2002-1465 on December 17 2002,  
Abyse as well as its suppliers guarantee the origins of the meats : poultry - France, beef - Japan and pork - Italy.  
Net prices in euro, service included - The allergen list is available upon request.  
All our "homemade" dishes are prepared in our kitchen from raw food products.