



MENU DÉJEUNER

— starter, main course, dessert, coffee or tea
スターター、メイン、デザート、食後のお飲み物

¥ 8,000

— starter, 2 main courses, dessert, coffee or tea
スターター、メイン2品、デザート、食後のお飲み物

¥ 11,000

Gourds from Tochigi, smoked sardine and bottarga
栃木産のバターナッツスクワッシュ 鰯の燻製 カラスミ

Rabbit from Nagano, carrots and tarragon
長野産ラパン 人参とエストラゴン

Raw and cooked cabbage from Saitama, Comté and hazelnuts
埼玉産のキャベツ クリュとキュイ コンテチーズとヘーゼルナッツ



Cookpot of mushrooms from Chiba and persimmon
千葉産茸のクックポット 柿 マッシュルームのプラリネ

Lightly seared bonito from Chiba, sesame and Tatin-style leeks
軽く焼き色をつけた千葉産戻り鰹 胡麻 洋蔥のタタン仕立て

Duck from Saitama in the fireplace, beetroots and blackberries
埼玉産鴨の炭火焼 ビーツとブラックベリー



Crispy buckwheat from Akita, white miso and kasha
秋田産蕎麦粉のクルスティヤン 白味噌とカーシャ

Confit and frozen citrus from Wakayama
和歌山産の柑橘類 コンフィとジヴレ

Rum baba
ババオラム

— Chef's menu

¥ 17,000

Lightly smoked mackerel from Yamaguchi, fermented mushrooms
山口産鯖の軽い燻製 茸のフェルメンテーション



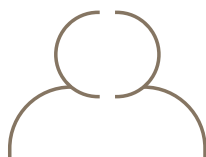
Wagyu beef from Tochigi, aubergine and perilla
栃木産和牛 茄子と紫蘇



Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi
ル・ショコラ・アラン・デュカスのチョコレートを使用したデザート やげん堀の七味



Coffee or tea
食後のお飲み物



ESTERRE



SIGNATURE

— Our chef suggest you to discover his menu prepared with the best seasonal products

¥ 28,000

Vegetables from Saitama, bitter coffee



Confit chickpeas from Hautes-Alpes, eel and caviar



Suzuki from Akita,
gourd and bottarga, curd and hay, tartufi di Alba



Wagyu beef from Tochigi, aubergine and perilla



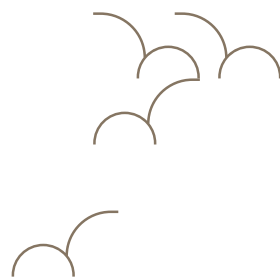
Nashi from Aomori, fir tree and sake



Chocolate from Alain Ducasse Manufacture in Tokyo
and Yagenbori house shichimi



Coffee or tea



MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 17,000

— starter, 2 main courses, dessert, coffee or tea

¥ 21,000

Vegetables from Saitama, bitter coffee

Cookpot of buckwheat from Akita, root vegetables and green kaki

Lightly smoked mackerel from Yamaguchi, fermented mushrooms

Sea scallops from Hokkaido, seaweed and broccoli

Confit chickpeas from Hautes-Alpes, eel and caviar

suppl. ¥ 15,000

Octopus from Aomori, potatoes, capers and sage

Ise-ebi from Wakayama, cabbage and mikan, civet reduction

suppl. ¥ 2,000

Suzuki from Akita, gourd and bottarga, curd and hay, tartufi di Alba

Monkfish from Kyoto, grilled leek and strawberry tree berries with beeswax

Back of venison from Hokkaido, blackberry condiment, cardoon and peanuts

Wagyu beef from Tochigi, aubergine and perilla

Selection of French cheeses

suppl. ¥ 2,500

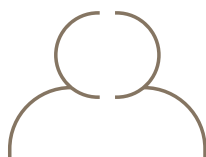
Nashi from Aomori, fir tree and sake

Seasonal citrus with sansho pepper, olive oil, kalamansi sorbet

Chestnuts from Ibaraki in the fireplace, matured blackcurrant

Honey from Okinawa, grains and pollen, goat curd

Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi



ESTERRE