



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
¥ 9,680

— 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
¥ 13,310

Marinated and smoked trout from Aomori, tarama and pickled turnip
青森産トラウトのマリネとスモーク タラマと蕪のピクルス

Celeriac velouté, lovage and toasted brioche
根セロリのヴルーテ リヴェッシュュ ブリオッシュのトースト

Fresh cheese from Hokkaido quenelle, green peas, pod jus
北海道産フレッシュフロマージュのクネル グリーンピース 莢のジュ



Cookpot of green asparagus and quail eggs
グリーンアスパラガスのクックポット ウズラの卵

Madai from Oita, seaweed, grilled leek and confit lemon
大分産真鯛 海藻風味 ポワローグリエとシトロンコンフィ

Fillet of pork from Chiba, fava beans and spring onions
千葉産仔豚のフィレ 空豆とオニオンヌーヴォー

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

suppl. ¥ 4,840



Chocolate from Alain Ducasse Manufacture in Tokyo
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

Grenadilla from Okinawa vacherin, chickpeas meringue
沖縄産パッションフルーツのヴァシュラン ヒヨコ豆のメレンゲ

Rum baba
ババオラム

— Chef's menu
¥ 20,570

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



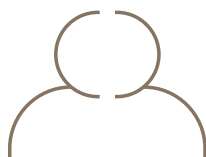
Wagyu beef from Tochigi, aubergine and perilla
栃木産和牛 茄子と紫蘇



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

¥ 33,880

Botan-ebi from Hokkaido, delicate gelée and gold caviar



Green asparagus from Provence with rice bran, sea urchin



Hata fish from Mie, green peas and shellfish marinated with koji



Wagyu beef from Tochigi, aubergine and perilla



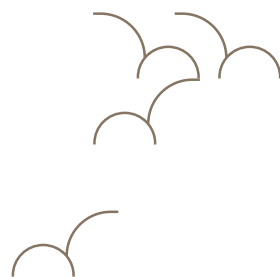
Pineapple from Okinawa cooked with vine stalks, basil and passion berries



Chocolate from Alain Ducasse Manufacture in Tokyo
and Yagenbori house shichimi



Coffee or tea



MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 20,570

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

¥ 25,410

Green asparagus from Provence with rice bran, sea urchin

Cookpot of mochimugi from Shiga, rapeseed and blood orange

Lightly smoked mackerel from Yamaguchi, fermented mushrooms

Botan-ebi from Hokkaido, delicate gelée and gold caviar

suppl. ¥ 12,100

Zuwai crab from Hokkaido, beetroot and horseradish

Octopus from Aomori, potatoes, capers and sage

Roasted langoustines from Shizuoka, eel and 'burnt' fava beans

suppl. ¥ 6,050

Hira-suzuki from Akita, white asparagus and hyuganatsu

Hata fish from Mie, green peas and shellfish marinated with koji

Roasted Mr Ishiguro's Guinea fowl, turnips and fermented shallots, watercress condiment

Wagyu beef from Tochigi, aubergine and perilla

Selection of French cheeses

suppl. ¥ 3,040

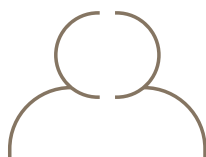
Rhubarb from Aichi, aloe vera and pink pepper

Confit and frozen bankan from Kawachi, gin and Batak berries

Pineapple from Okinawa cooked with vine stalks, basil and passion berries

Honey from Okinawa, grains and pollen, goat curd

Chocolate from Alain Ducasse Manufacture in Tokyo and Yagenbori house shichimi



ESTERRE