

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

¥ 12,000

— 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

¥ 17,000

**Steamed suzuki,
green asparagus in their natural way and mushrooms**
蒸した鱸とグリーンアスパラガス 茸とアスパラガスのソース

Courgette and anchovies, delicate nonnat omelet, summer truffle
クルジェットと生しらすのオムレツ 夏トリュフ

Seasonal vegetable tian, lamb on the embers and aubergine
仔羊の炭火焼き プロヴァンス風 茄子のソース



Grilled onagadai, heart of salad and green beans
尾長鯛のグリエ サラダとインゲン サラダのソース

Maiwashi and kurumaebi, roasted potatoes and crustacean
真鯛と車海老 ジャガイモのロースト

Pork, tender aubergine and tomato, basil-hazelnut pesto
備長炭で焼き上げたイベリコ豚 茄子とトマト
ヘーゼルナッツとバジリコのペースト

Local beef, leek and white asparagus, daube reduction
国産牛サーロイン 赤ワインソース ポワローとホワイトアスパラガス

Mr Kyukou Tanaka beef from Kobe, tender vegetables
田中久工氏の神戸牛 季節野菜

suppl. ¥ 16,500



Grapefruit, cucumber and gin, tonka bean cream
グレープフルーツ キュウリとジン トンカ豆のクリーム

Rum baba
ババオラム

**Chocolate from Alain Ducasse Manufacture in Tokyo,
light cream and cocoa nib praline, coffee ice cream**
ル・ショコラ・アラン・デュカスのチョコレート
軽やかなクリームとカカオのプラリネ コーヒーのグラス

All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.

Production areas may change depending on availability.

記載料金には消費税が含まれており、別途サービス料15%を加算させていただきます。
仕入れ状況により産地は変わる場合がございます。

SIGNATURE

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

¥ 33,000

Aubergine and spiny lobster on the embers, confit summer vegetables, gold caviar



Himeji, sautéed green beans and courgettes, black truffle



Sujiara, early potatoes and saffron rouille with nori



Beef from Kumamoto, tender vegetables

or

Mr Kyukou Tanaka beef from Kobe, tender vegetables

suppl. ¥ 16,500



Please choose your favorite dessert from a la carte



Coffee or tea

MENU CARTE

— starter, main course, dessert, coffee or tea

¥ 22,000

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

¥ 27,000

Glazed unagi, tender leeks, vegetal jus

Himeji, sautéed green beans and courgettes, black truffle

Grilled aori ika, tomato and cucumber, socca, dried mullet roe

Aubergine and spiny lobster on the embers, confit summer vegetables

Ma iwashi and kuro awabi, green asparagus in the fireplace, green condiment

Sujiara, early potatoes and saffron rouille with nori

Suzuki, tender kamonasu and tomato, gold caviar

Blue lobster, white asparagus, red wine cooking jus

suppl. ¥ 3,300

Lamb from Sisteron, stuffed heart of salad, reduced jus

Veal, sautéed girolles, seasonal mushroom marmelade

Beef from Kumamoto, tender vegetables

Mr Kyukou Tanaka beef from Kobe, tender vegetables

suppl. ¥ 16,500

Selection of French cheeses

suppl. ¥ 3,300

Strawberries, cereal crisp, fromage blanc and oregano

Kiwi, pistachio sabayon, herb granité

Rum baba

Coconut and black lemon composition

Chocolate from Alain Ducasse Manufacture in Tokyo,
light cream and cocoa nib praline, coffee ice cream