

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

¥ 13,000

– 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

¥ 18,000

Kamasu on the embers, tender turnip and leeks, grape

カマスの炭火焼き 蕪とポワロー 葡萄

Gourd and fig, delicate nonnat omelet

クルジュと黒無花果 生しらすのオムレツ 秋トリュフ

Duck breast, celeriac and pear, anchovy and walnut sauce

鴨胸肉 根セロリと洋梨 胡桃とアンチョビのソース



Katsuo, two way seasonal mushrooms

鰹のグリエ 茸のソテーとマーマレード

Wild salmon, seasonal vegetables, herb cooking jus

天然サーモン 季節野菜のソテー 香草のソース

Pork, tender apple and grilled treviso

備長炭で焼き上げたイベリコ豚 リンゴとトレヴィス

Local beef, potatoes and beetroots, reduced red wine

国産牛サーロイン ジャガイモのフォンダンとビーツ 赤ワインソース

**Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth**

田中久工氏の神戸牛 ビーツと根セロリ 野菜のブイヨン

suppl. ¥ 18,700



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

Coconut and black lemon composition

ココナッツと乾燥レモンのコンポジション

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
¥ 35,000

Spiny lobster on the embers, tender turnips and leeks, grape



Poached maguro, seasonal mushrooms, some other in a marmelade



Suzuki, tender eggplant and tomato, gold caviar



Beef from Kumamoto, beetroot and celeriac, vegetal broth

or

Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth

suppl. ¥ 18,700



Please choose your favorite dessert from a la carte



Coffee or tea

MENU CARTE

— starter, main course, dessert, coffee or tea
¥ 23,000

— starter, 2 main courses, dessert, coffee or tea
¥ 28,000

Glazed unagi, winter melon and cabbage, shaved autumn truffle

Menuke, two way artichokes

Poached maguro, seasonal mushrooms, some other in a marmelade

Spiny lobster on the embers, tender turnips and leeks, grape

Ezo awabi, ceps cooked in a chestnut tree leaf

Matsukawa karei, vegetables from Kamakura market,
cooking jus with nori seaweed

Suzuki, tender eggplant and tomato, gold caviar

Blue lobster, herb printed pasta leaves,
seasonal vegetables, coral sauce

suppl. ¥ 3,300

Ezoshika, fennel, celery and baked apple,
rocket and Piedmont hazelnut pesto

Veal, red gourd and walnut, black fig

Beef from Kumamoto, beetroot and celeriac, vegetal broth

Mr Kyukou Tanaka beef from Kobe,
beetroot and celeriac, vegetal broth

suppl. ¥ 18,700

Selection of French cheeses

suppl. ¥ 3,900

Rum baba

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

Muscat grape, delicate vin jaune cream, sunflower seed shortbread

Pear and bergamot delight, macadamia nuts condiment

Confit apple, elderflower and honey