

## 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

**Yari ika and hirame on the embers, tender daikon**

平目とヤリイカ 大根のフォンダン

**Grilled tai, broccoli and cauliflower, mustard seed condiment**

天然真鯛のグリエ ブロッコリーとカリフラワー

**Duck breast, celeriac, anchovy and walnut sauce**

鴨胸肉 根セロリ 胡桃とアンチョビのソース

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**Seared sawara, simmered fennel, saffron reduced broth**

寒鰯 フヌイユのミジョテ 国産サフラン

**Line-caught tara from Hokkaido,  
quick-sautéed turnips and shallots**

北海道産一本釣り鱈 蕪とエシャロット

**Pigeon breast on the embers,  
celery and quince, vegetable broth with nori**

フランス産小鳩の炭火焼き セロリと花梨 海苔を加えた野菜のブイヨン

**Local beef, swiss chards with citrus, red wine reduction**

国産牛サーロイン ブレットと柑橘類 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. ¥ 25,000

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**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

**Frozen and confit kumquat, crispy sweetcorn lace**

金柑のグラッセとコンフィ ポレンタのクリスピー

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

Menuke, two way artichokes



Seared sea scallop, barigoule-style vegetables, black truffle



Kinmedai, tender vegetables, fish soup with saffron from Saga



Beef from Kumamoto, beetroot and celeriac, vegetal broth

or

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

suppl. ¥ 25,000



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

Menuke, two way artichokes

Poached maguro, broccoli and cauliflower, confit citrus

Seared sea scallop, barigoule-style vegetables

Ezo awabi, shogoin daikon and leeks

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

Kinmedai, tender vegetables, fish soup with saffron from Saga

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

suppl. ¥ 3,300

Ezo shika, duck foie gras and swiss chard in a delicate crust, peppered sauce

Veal, tender fennel, walnut and anchovy

Beef from Kumamoto, beetroot and celeriac, vegetal broth

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

suppl. ¥ 25,000

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

Strawberry and black cardamom, diplomat cream, granita

Citrus composition, confit buddha hand, orange sorbet

Confit apple, elderflower and honey