

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

Vegetables and watercress velouté, grilled mebaru

野菜とクレソンのヴルーテ メバルのグリエ

Katsuo, tender leeks, tomato vinaigrette and wakame

鰹の炭火焼き ポワローフォンダン トマトのヴィネグレット 新ワカメ

Warm green asparagus, pignon and shallots

茹でたてグリーンアスパラガス 小鳩とエシャロット

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Grilled sawara, spring cabbage and mushrooms

鯖 春キャベツとキノコ

Tai in its natural way,

early onions and rapeseed flowers, béarnaise sauce

天然真鯛のポシェ オニオンヌーヴォーと菜の花 ソースベアルネーズ

Duck breast on the embers, white asparagus and blood orange

鴨のロースト ホワイトアスパラガスとブラッドオレンジ

Local beef, tender potato and seasonal vegetables, cooking jus

国産牛サーロイン 越冬メークインのフォンダン 季節野菜

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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, 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

Lemon and olive oil composition, fromage blanc granite

Hazelnut variation, Pastis granité