

## M E N U   D É J E U N E R

— 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 velouté, grilled mebaru  
野菜のヴルーテ   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   ワカメ

Warm green asparagus, pigeon 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



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

Mr Kyukou Tanaka beef from Kobe,  
stuffed spring cabbage, cooking jus  
田中久工氏の神戸牛   春キャベツのファルシ  
suppl. ¥ 25,000



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

SIGNATURE

— Our chef suggests you to discover his menu prepared with the best seasonal products  
¥ 35,000

Kinki, leek with tomato vinaigrette



Grilled botanebi, early vegetables, delicate bisque, morels



Managatsuo on the embers, roasted spring vegetables



Beef from Kumamoto, stuffed spring cabbage, cooking jus

or

Mr Kyukou Tanaka beef from Kobe,  
stuffed spring cabbage, cooking jus

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, vegetables and mushrooms

Kinki, leek with tomato vinaigrette

Green asparagus and morels, mousseline sauce

Grilled botanebi, early vegetables, delicate bisque

Ezo awabi, simmered snow peas, green sauce

Managatsuo on the embers, roasted spring vegetables

Kinmedai, tender vegetables, fish soup with saffron from Saga

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

suppl. ¥ 3,300

Warm lamb from Sisteron,  
duck foie gras and Swiss chard green pâté, white asparagus

Veal, seared sweetbread, Cookpot of beetroots, carrots and potatoes

Beef from Kumamoto, stuffed spring cabbage, cooking jus

Mr Kyukou Tanaka beef from Kobe,  
stuffed spring cabbage, cooking jus

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