

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 vegetables, béarnaise sauce
天然真鯛のポシェ オニオンヌーヴォーと野菜 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

Passion fruit and cream cheese composition, powdered with tea
パッションフルーツとクリームチーズのコンポジション 紅茶の香り

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