

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, cabbage and mushrooms
鯖 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 orange
鴨のロースト ホワイトアスパラガスとオレンジ

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 cabbage, cooking jus
田中久工氏の神戸牛 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,
and black pepper, delicate puff pastry
サントノーレ ル・ショコラ・アラン・デュカスのチョコレートと黒コショウ

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

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

Kinki, leek with tomato vinaigrette



Grilled botanebi, early vegetables, delicate bisque, morels



Managatsuo on the embers, roasted spring vegetables



Beef from Kumamoto, stuffed cabbage, cooking jus
or

Mr Kyukou Tanaka beef from Kobe,
stuffed 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 vegetables

Kinmedai, tender vegetables, fish soup with saffron from Saga

Blue lobster, herb printed pasta leaves,
seasonal vegetables, coral sauce
suppl. ¥ 3,300

Roasted lamb from Sisteron, white asparagus

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

Beef from Kumamoto, stuffed cabbage, cooking jus

Mr Kyukou Tanaka beef from Kobe, stuffed cabbage, cooking jus
suppl. ¥ 25,000

Selection of French cheeses
suppl. ¥ 3,900

Rum baba

Chocolate from Alain Ducasse Manufacture in Tokyo and black pepper,
delicate puff pastry

Strawberry and black cardamom, diplomat cream, granita

Lemon and olive oil composition, fromage blanc granite

Hazelnut variation, Pastis granité