

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

Grilled kan saba, leek, kombu condiment

寒鯖のグリエ ポワローヴィネグレット 海苔のコンディモン

**Onagadai, raw vegetables,
tomatoes, olives and anchovy, herb sauce**

尾長鯛と季節野菜のサラダ

オリーブとアンチョビ ルッコラとバジリコソース

Charred sea scallop, tender fennel

帆立貝の炭火焼 フヌイユのフォンダン



Poached tai, cauliflower and broccoli

天然真鯛のポシェ カリフラワーとブロッコリー

**Seared tara from Hokkaido,
potato stuffed with Swiss chard greens and squid**

北海道産一本釣り鱈 ブレットと烏賊を詰めたジャガイモのファルシ

Duck breast on the embers, turnip, orange and fresh pasta

鴨の炭火焼 蕪とオレンジ フレッシュパスタ

Local beef, Shogoin daikon, quick-sautéed spinach leaves

国産牛サーロイン 京都産 田鶴氏の聖護院大根

**Mr Kyukou Tanaka beef from Kobe,
seasonal vegetables and cooking jus**

田中久工氏の神戸牛 季節野菜

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

Kumquat composition, white sesame ice cream

金柑のコンポジション 白ゴマのグラス

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.

For inquiries about rice-based foods, kindly ask our service staff.

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。米飯類・米加工品の産地情報については、係にお尋ねください。

SIGNATURE

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

Grilled kinmedai, leek and nori seaweed condiment, gold caviar

Eel on the embers, tender fennel, local saffron

Kue, broccolis and watercress

Beef from Kumamoto, seasonal vegetables and cooking jus
or

Mr Kyukou Tanaka beef from Kobe,
seasonal vegetables and 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

Eel on the embers, tender fennel, local saffron

Grilled kinmedai, leek and nori seaweed condiment

Pigeon, confit duck foie gras, quince and spinach

Seasonal salads, quick-sautéed kurumaebi, wild rocket sauce

Grilled Ezo awabi, tender gourd and celeriac, some other roasted

Kue, broccolis and watercress

Aori ika on the embers, cauliflower and artichoke, black truffle

Blue lobster, potato stuffed with green Swiss chard and squid

suppl. ¥ 3,300

Mallard duck, daikon, salmis sauce

Veal from Hokkaido, tender turnips and black rice

Beef from Kumamoto, seasonal vegetables and cooking jus

Mr Kyukou Tanaka beef from Kobe,
seasonal vegetables and 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

Local strawberries, light cream and coffee, mascarpone sorbet

Chestnut and orange delight, tarragon oil

Quince, Champagne emulsion, vanilla ice cream