

Menu de Confiance ¥4,000

Four plates lunch course

Les Entrées Appetizers (Pick your choice of Appetizers from below)

- Confit de "Ayu" et mariné de concombre avec mousse de "Ayu".
Cold Ayu (fish) confit with marinade cucumber and kiwi fruit sauce.
- Rôti de bœuf froids avec ecrase de pomme de terre et gelée de betterave.
Cold "roast beef" of New Zealand beef, served with potato ecrase and beet jelly.
- Soupe de foie gras et rizotte de truffes d'été.
Risotto covered with fresh summer truffle arrived directly from France, served with foie gras consommé. (+¥1,600)
- Foie gras poêlée et pâté à la maison, rossini.
Rossini with Hungarian foie gras poêlé and home-made pâté, served with black truffle sauce. (+¥1,600)

2ème Entrées 2nd appetizer

Légumes organiques chauds et froids

Variety of seasonal vegetables plate – 28 to 30 kinds”second

Les poissons ou viandes Main Dishes (Pick your choice of Main dishes

- Meunière of flatfish from Aoyama pref. and fluffy scallop mousse, served with white wine and saffron sauce.
Fresh fish beignet from Nagasaki Genkai sea and light shrimp mousse, served with young corn and fish soup.
- Ballottine de poulet et foie-gras souce antiboise.
Hungarian foie gras and chicken leg ballottine with antiboise sauce.
- Côte de porc cuit avec fricassée de girolles.
Yamagata Pref. pork ribulose baked with bamboo charcoal, served with French girolle mushroom fricassee. (+¥1,600)
- Filet de bœuf poêlée sauce madère (+¥1,600)
New Zealand non-chemical beef fillet poêlé with Madera wine sauce.
- Faux-filet de bœuf grillée avec fondu e au oignons (+¥1,800)
Grilled WAGYU beef sirloin with Shalyapin sauce.

Les Desserts Desserts

Dessert aux choix et Café, thé

Chefs imaginal dessert and coffee or tea

Oeufs brouillés aux oursins

Ladify sea urchin
(Sea Urchin and scrambled eggs
with lobster sauce)

¥900

Potage du jour

Seasonal soup of the day

¥900

Menu de Premium

Premium course ¥8,500 (税込)

Oeufs brouillés aux oursins.

Ladify sea urchin.

(Sea urchin and scrambled eggs with lobster sauce)

Légumes organiques chauds et froids.

Variety of seasonal vegetables plate -
28 to 30 kinds”second.

Soupe de foie gras et rizotte de truffes d'été.

Risotto covered with fresh summer truffle arrived directly from France,
served with foie gras consommé.

Confit de AYU et son rillettes, gelée de betteraves.

Cold Ayu (fish) confit, Ayu rillettes and beet jelly, served like the flow of a river.

Gaspacho avec gelée de basilica.

Organic vegetables gazpacho with basil jelly.

Granité du jour

Today's granité

Filet de bœuf Rossini

Rossini with New Zealand non-chemical beef fillet, foie gras sauté and black truffle sauce.

Water pudding

Vanila water pudding.

Dessert aux choix et Café, thé

Chefs imaginal dessert and coffee or tea