

# the tavern

## GRILL & LOUNGE

### a la carte



- "V" ■ fresh tomato, burrata, basil oil, olive powder, micro herbs, spanish onion and watercress salad 2,200
- "S" ■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile 2,640
- "S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley 2,310
- "V" ■ roasted tomato soup, micro basil, tomato & gruyere danish 1,980
- "S" ■ signature lobster bisque, poached lobster, sauce rouille 2,420
- potted foie gras, sauternes wine jelly, melba toast 3,300
- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 4,180
- open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread, french fries 3,410

"V" vegetarian

"S" signature dish

### signature business lunch

6,820



nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile

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signature lobster bisque, poached lobster, sauce rouille

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grilled australian beef sirloin, beetroot and pea sprouts salad, natural beef jus

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bombe alaska, seasonal ice cream

#### main dish upgrade

snow aged japanese beef tenderloin OR sirloin F1, 120g snow aged garlic mashed potato +4,400

OR

japanese sirloin F1, 120g served with snow aged garlic mashed potato +2,200

### lunch set

4,950



salted rice malt marinated salmon and white asparagus espuma, green beans, edible flower and baby leaves, syungiku puree

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today's soup

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#### choose main dish per person

- today's grilled seasonal fish, aosa seaweed risotto, sprout salad, saffron-flavored clam stock foam
- grilled kyoto tanba kurodori chicken breast, braised germinated lentils, roasted cherry tomatoes, basil and orange chicken sauce
- grilled lamb rump, homemade merguez sausage, couscous tabouli, zucchini cannelloni, bell pepper puree, mint-flavored lamb jus

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dessert choice below



### lunch box

4,070

mixed leaves, mozzarella cheese and grilled vegetables salad, plum dressing seafood and corn quiche

cabbage roll, homemade beef pastrami, mustard

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#### choose main dish per person

- grilled pork cheek, green asparagus, tomato and young ginger salsa
- eggplant and beef ragout, cannelloni, bechamel sauce, hokkaido raclette cheese
- clam and white fish mousse, braised fennel, herb butter sauce

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dessert choice below

#### please choose your favorite dessert

- green tea mont blanc, cherry creme brulee, crumble, meringue, chantilly cream
- rose and lychee mousse, butterfly pea sorbet, green apple jelly, super berry foam
- strawberry parfait, white wine and strawberry jelly, chocolate cream, mascarpone chantilly +1,100

### from the grill



- "S" ■ snow aged japanese beef tenderloin F1, 160g / 240g 8,800 / 13,200
- "S" ■ snow aged japanese beef sirloin F1, 160g / 240g 7,260 / 10,780
- snow aged niigata pork, 160g / 240g 2,640 / 3,850
- yamanashi spring chicken (half), mustard marinade 3,630
- today's market fish 3,190

### side dishes



- "S" ■ snow aged garlic mashed potato 1,100
- braised broccoli and brussels sprouts
- roasted swiss brown mushrooms
- sauteed asparagus
- thick french fries

### sauces



- natural beef jus
- bernaiese sauce
- horseradish
- tavern mustard selection
- salsa verde
- "S" ■ snow aged soy sauce, garlic oil, sudachi juice

to greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions. the prices listed (tax included) are subject to a 15% service charge.