

# the tavern

the tavern cuisine features european classics, using different cooking methods and blending authenticity, tradition and innovation.

Est. 2014

THE TAVERN SET LUNCH

**2 courses**  
3,360  
green salad or soup / main

**3 courses**  
4,290  
starter / main / sweet

**4 courses**  
5,390  
starter / soup / main / sweet

## starters

marinated ayu fish liver pâté  
turnip, cucumber, wasabi leaf  
kiwi - shiso dressing

seasonal market vegetables soup  
garlic bread (V)

## mains

gnocchi, green asparagus, peas & spinach  
kogomi japanese mountain vegetable,  
walnut parsley, parmesan (V)

grilled market fish  
white asparagus, bamboo shoots,  
tomato-olive tapnade, tomato & basil cream sauce

grilled japanese pork shoulder  
green asparagus, peas & beans, brussels sprout  
bacon, cornichon and mustard jus

grilled japanese beef sirloin +2,530  
roasted seasonal vegetables, watercress  
red wine sauce

## desserts

caramelized chibouste

black forest

ice cream and sorbet (3 scoops) (V)

## wine by the glass

castel roc brut nv, cava/spain +1,320

château de beauregard ducourt 2022,  
entre-deux-mer/france +880

château de beauregard ducourt 2016,  
bordeaux/france +880

SNACKS	lemon marinated olives & spicy nuts (V)	1,430
	crudités & herbs yogurt dip (V)	1,760
	devils egg, salmon roe, lime	1,760
	truffle fries, truffle mayo (V)	1,650
	artisan cheese plate (V)	
	1 cheese 60 gr.	1,980
	3 cheeses 90 gr.	2,640
	5 cheeses 150 gr.	3,960

APPETIZERS	caesar salad, romaine, bacon, parmesan croutons, anchovy dressing	1,230 / 2,460
	green lentils salad, poached egg, carrot hazelnut, frisée, grain mustard dressing (V)	2,460
	top it of with	
	grilled kagoshima prawns (4 pcs)	+2,120
	grilled hokkaido scallop (each)	+860
	grilled chicken breast (120 gr.)	+1,460
	shrimp cocktail avocado, grapefruit, shredded lettuce	3,200
	“pistou” soup, provençale vegetable soup bean, tomato, risoni, basil, almond (V)	1,980

MAINS	japanese tuna steak tartare single malt dressing, lime, sour dough crisp	3,460
	kagoshima prawn’s rigatoni, sea urchin lobster cream sauce, zucchini, fresh herbs	4,380
	pepper steak, japanese beef tenderloin (180 gr.) black pepper, cognac sauce, mashed potato	7,250

GRILL	catch of the day (150 gr.) sauce vierge, lemon	4,100
	deboned & lemon marinated shingen chicken (220 gr.) chicken jus	4,250
	beef hanger steak (160 gr.) shallots red wine sauce	4,700
	today’s premium select A5 wagyu beef (160 gr.) café de paris butter	11,100

SIDES (V)	mashed potato	each 1,400
	baked ratatouille	
	grilled broccolis capers, pine nuts, parmesan	
	sauteed carrot, yellow beet lettuce, cumin, parsley	
	grilled green asparagus, cherry tomato, fresh harissa salsa	
	french fries	
	steamed rice	385

## CAFE GOURMAND

your choice of coffee or espresso served with 1,560  
3 seasonal mini sweets treats

FOLLOW US!



(V) vegetarian

please let us know if you have any food allergies or special food requests we can cater for. the price listed (tax included) are subject to 15% service charge