

# the tavern

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

Est. 2014

## SNACKS

lemon marinated olives & spicy nuts ✓	1,630
“crudités” beetroot & tofu dip (GF) ✓	1,790
devils egg, salmon roe, lime, crouton	1,790
charcuterie board, pickles, honey mustard, garlic bread	4,900
artisan cheese plate (3 kinds), chutney, nut, dried fruit bread (V)	3,260

## THE GREENERY (V)

green lentil salad (GF)	1,680 / 2,810
poached egg, carrot, toasted hazelnut, frisée, grain mustard dressing	
hokkaido mozzarella salad (GF)	1,790 / 2,890
green asparagus, pecan nut, baked bell pepper, chicory, rocket, balsamic vinegar	
baked beetroot salad ✓	1,680 / 2,810
tofu espuma, ponzu, quinoa, seed, pine nut, chive, sansho pepper	
green pea soup	1,680 / 2,810
whipped cream, garlic & parsley bread	
lemon marinated and grilled mediterranean vegetables (GF)	1,680 / 2,810
eggplant, zucchini, bell pepper, greek yogurt, fresh harissa salsa, black olive	
“rigatoni primavera allo zafferano”	2,110 / 3,620
spring vegetable rigatoni, burrata, saffron cream, pistachio, parmesan	

- twist up your dish with your choice of -

## ADD ON

salmon roe (20 gr.)	+660
grilled kagoshima prawns (4 pcs)	+2,200
grilled japanese chicken breast (120 gr.)	+1,460
grilled japanese tuna steak (100 gr.)	+2,860
grilled hokkaido scallop (each)	+920

## GO GREEN

try our vegetarian 5 courses set menu	7,700
hand crafted for you by our kitchen team	

## CHEF CHOICE

<b>seasonal signature set menu</b>	course / + wine pairing / + non-alc pairing
4 course (excluding rigatoni primavera allo zafferano)	10,500 / 17,100 / 14,350
5 course	12,500 / 20,200 / 16,900
amuse-bouche	
***	
baked beetroot salad ✓	
tofu espuma, ponzu, quinoa, seed, pine nut, chive, sansho pepper	
***	
“kobujime” kombu marinated turbot (GF)	
“urui” mountain vegetable, yuzu, white balsamic dressing	
***	
“rigatoni primavera allo zafferano” (V)	
spring vegetable rigatoni, burrata, saffron cream, pistachio, parmesan	
***	
pepper steak (GF)	
japanese beef tenderloin, black pepper	
cognac sauce, green asparagus, baby carrot, watercress mashed potato	
(A5 japanese wagyu beef tenderloin 90gr. +6,000)	
or	
grilled wild red sea bream	
“hamaguri” clam, white asparagus, snap pea, red caviar, parsley beurre blanc	
***	
citrus rum baba (V)	
citrus, whipped cream	
or	
artisan cheese plate (V)	
3 kinds, grapes, nuts, dried fruit bread	
***	
coffee or tea and our signature dark chocolate truffle	

## SEASIDE

pan fried hokkaido scallops salad (2 pcs / 5 pcs)	2,890 / 5,750
“persillade” garlic parsley butter, marigold, apple, romaine, onion, radish, mustard	
shrimp cocktail (GF)	3,590
avocado, grapefruit, shredded lettuce	
“kobujime” kombu marinated turbot (GF)	2,550 / 4,430
“urui” mountain vegetable, yuzu, white balsamic dressing	
kagoshima prawn’s spaghetti	2,660 / 4,510
lobster cream sauce, sea urchin, zucchini, fresh herbs	
grilled catch of the day (80 gr. 140 gr.) (GF)	3,290 / 4,670
sauce vierge, lemon	
grilled wild red sea bream (GF)	3,990 / 5,250
“hamaguri” clam, white asparagus, snap pea, red caviar, parsley beurre blanc	

## STEAKS (GF)

pepper steak	5,560 / 8,240
sautéed / japanese / beef tenderloin / 120 gr. or 180 gr.	
black pepper / cognac sauce / mashed potato	
breaded pork chop “schnitzel”	5,270
gluten free / pan fry / japanese / 360 gr.	
beef sirloin	5,190 / 7,350
grilled / australian / grass fed / 160 gr. or 240 gr.	
flat iron chicken leg	4,890
grilled / japanese / 240 gr.	
A5 wagyu butcher cut selection	9,990 / 15,650
grilled / japanese / 160 gr. or 240 gr.	
T-Bone	19,750
grilled / U.S. / grain fed / 850 gr.	
- choice of sauce for your grilled steak -	
cognac / honey mustard cream / béarnaise / BBQ	
fresh harissa / herbs - yogurt / tartar / shallot - red wine / mustard selection	

## SIDES (GF)

mix green leaves, vinaigrette, chive ✓	990
grilled broccolis, parmesan, capers, pine nuts butter (V)	1,430
grilled green asparagus, fresh harissa ✓	1,430
sautéed japanese mushroom, garlic, shallot, parsley ✓	1,430
mashed potato, jus	1,430
baked ratatouille ✓	1,230
truffle fries, truffle mayo, parmesan (V)	1,820

## SWEETS

strawberry tart (V)	each 1,890
strawberry sauce, strawberry ice cream	
dark chocolate mousse (GF) (V)	
honey ice cream, salty caramel sauce	
cherry clafoutis (GF) (V)	
cherry sorbet, jelly & sauce, crunchy tuile	
citrus rum baba (V)	
citrus, whipped cream	
“tiramisu”	
lady finger, mascarpone, vanilla, coffee sauce	
seasonal sliced fresh fruits plate (GF) ✓	2,500
ice cream & sorbet (per scoop) (V)	550

## CAFE GOURMAND

your choice of coffee or espresso served with	1,790
3 seasonal mini sweets treats (V)	

FOLLOW US!



(V) vegetarian (GF) gluten free  
 please ask our team for more plants based options or other special food request and let us know as well if you have any food allergies.  
 the prices listed (tax included) are subject to 15% service charge.