

the tavern

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

Est. 2014

2 courses 3,500
green salad or soup / main

3 courses 4,500
starter / main / sweet

4 courses 5,600
starter / soup / main / sweet

starters

green lentils salad (GF)
poached egg, carrot, toasted hazelnut, frisée,
grain mustard dressing

seasonal market vegetable soup (V)
garlic, parsley & parmesan toast

main

“linguine ai funghi e crema al tartufo” (V)
fresh linguine pasta, black truffle cream,
mushroom, parmesan

grilled market fish “grenobloise” style
celeriac puree, kale, crouton,
brown butter caper lemon sauce

“boeuf bourguignon” beef cheek red wine stew
pearl onion, carrot, mushroom,
bacon, mashed potato

grilled japanese beef sirloin (GF) (+2,680)
roasted seasonal vegetables,
rocket, truffle jus

sweets (V)

berry “panna cotta”
mix berry sauce

chocolate “moelleux”
vanilla ice cream, chocolate chantilly,
shoyu sauce

ice cream and sorbet (3 scoops)

wine by the glass

la rosca cava brut/spain +1,320

château de beauregard ducourt 2023
entre-deux-mer/france +880

château de beauregard ducourt 2018
bordeaux/france +880

all of our set lunch includes after meal coffee or tea

cafe gourmand (V)

twist up your coffee or tea with 3 seasonal mini sweets treats
+590

THE GREENERY (V)

green lentils salad (GF) 1,680 / 2,810
poached egg, carrot, toasted hazelnut, frisée,
grain mustard dressing

hokkaido mozzarella salad (GF) 1,790 / 2,890
shiitake, bell pepper, endive, walnut, basil, balsamic vinegar

lemon marinated and grilled mediterranean vegetables (GF) 1,680 / 2,810
eggplant, zucchini, bell pepper, greek yogurt,
fresh harissa salsa, black olive

gratinated french onion soup 1,680 / 2,810
comté cheese, sour dough crouton, cream

ADD ON

- twist up your dish with your choice of -

grilled kagoshima prawns (4 pcs) (GF) +2,200

grilled japanese chicken breast (120 gr.) (GF) +1,460

grilled japanese tuna steak (100 gr.) (GF) +2,860

SEASIDE

pan fried hokkaido scallops salad (2 pcs / 5 pcs) (GF) 2,890 / 5,750
“persillade” garlic parsley butter, marigold, apple,
romaine, onion, radish, mustard

kagoshima tiger prawn’s spaghetti 2,660 / 4,510
seafood cream sauce, sea urchin, zucchini, fresh herbs

grilled catch of the day (80 gr. or 140 gr.) (GF) 3,290 / 4,670
sauce vierge, lemon

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 / 300 gr

flat iron chicken leg 4,890
grilled / japanese / 240g

beef sirloin 5,190 / 7,350
grilled / australian / grass fed / 160 gr. or 240 gr.

A5 wagyu butcher cut selection 9,990 / 15,650
grilled / japanese / 160 gr. or 240 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

mashed potato, jus 1,430

baked ratatouille ✓ 1,230

grilled broccoli, capers, pine nut butter, parmesan (V) 1,430

roasted carrot, baby lettuce, spring onion, cumin ✓ 1,430

truffle fries, truffle mayo, parmesan (V) 1,820

steamed rice ✓ 385

SWEETS

“tiramisu” each 1,890
lady finger, mascarpone, vanilla, coffee sauce

dark chocolate mousse (GF) (V)
honey ice cream, salty caramel sauce

strawberry rum baba (V)
citrus, whipped cream

seasonal sliced fresh fruits plate (GF) ✓ 2,500



(V) vegetarian ✓ vegan (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.