

# the tavern

## GRILL & LOUNGE

### appetizers



"V" ■ fruits tomato carpaccio, fresh mozzarella, micro herbs, olive powder, extra virgin olive oil	1,800
"S" ■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile	2,400
"S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley	2,100
"V" ■ roasted tomato soup, micro basil	1,800
"S" ■ signature lobster bisque, poached lobster, sauce rouille	2,200
■ potted foie gras, sauternes wine jelly, melba toast	3,000
■ iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread	3,800

"V" vegetarian  
"S" signature dish



### lunch set

4,200

poached pike conger, simmered winter melon consommé, lemon grass  
perilla leaf and myoga salad, ume dressing, beetroot tuile

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today's soup

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grilled beef sirloin, sage, beef jus, steamed summer vegetables, cherry tomato, eggplant, zucchini

OR

grilled spicy marinated pork sparerib, fennel, cured ham, green asparagus

OR

today's grilled seasonal fish, squid, couscous, basil oil, coconut bisque sauce

#### upgrade option signature snow aged beef

snow aged japanese beef tenderloin Ft, 120g OR snow aged japanese beef sirloin Ft, 120g  
served with snow aged garlic mashed potato

+4200

white chocolate and yogurt mousse, blueberry, lime jelly

OR

pineapple eclair, pineapple sauce, vanilla ice cream



### lunch box

3,200

garlic shrimp salad, okra, young corn, spicy sauce

summer vegetable quiche

caprese, tomato, bocconcini, basil espuma

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pasta casarecce pepperoncino, bottarga, broccoli, anchovy, mizuna green

OR

lam and paprika farci, tomato sauce, eggplant, shishito pepper, zucchini

OR

conger beignet, herb mashed potato, balsamic, brown butter sauce

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white chocolate and yogurt mousse, blueberry, lime jelly

OR

pineapple eclair, pineapple sauce, vanilla ice cream

### steak sandwich set

2,900

daily soup

open face steak sandwich, japanese beef, mustard mayonnaise, parmesan, rocket, tomato,  
beetroot, onion relish, sour dough bread

to greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions.

all prices above are subject to 15% service charge & tax.

### from the grill



"S" ■ snow aged japanese beef t-bone Ft, 480g	16,800
"S" ■ snow aged japanese beef tenderloin Ft, 160g / 240g	8,000 / 12,000
"S" ■ snow aged japanese beef sirloin Ft, 160g / 240g	6,600 / 9,800
■ snow aged niigata pork, 160g / 240g	2,400 / 3,500
■ yamanashi spring chicken (half), herb marinated	3,000
■ japanese duck breast 320g (for two)	3,300
■ today's market fish, 200g	2,600

### side dishes



900

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

### sauces



■ natural beef jus	■ tavern mustard selection
■ bearnaise sauce	■ salsa verde
■ horseradish	■ snow aged soy sauce, garlic oil, sudachi juice