

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, grilled potatoes, black olives, quail eggs, white anchovy, hazelnut dressing 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, grilled potatoes, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile

- signature lobster bisque, poached lobster, sauce rouille

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

- 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



- grilled pike conger, summer vegetable barigoule, barley tabouli, gazpacho sauce

- today's soup

- choose main dish per person**
- today's grilled seasonal fish, eggplant grecque, herb salad, cafe de paris butter
 - grilled spanish pork boston butt, sweet green pepper fritter, white beans ragout, sherry vinegar sauce
- grilled tanba kurodori chicken breast, tandoori brochette, fennel salad, lime salsa

- dessert choice below

lunch box

4,070



- mixed leaves, spice marinated chicken, mustard dressing
- confit salted rice malt marinated salmon, cucumber, rice salad
- baba ghanoush, beef tartar, crouton

choose main dish per person

- cutlass fish roll, black olives, mashed potatoes, herb salad, beurre noisette
 - clam chowder penne rigate, basil paste, clam beignet, selvatico
 - lamb shank ragout, zucchini, belle pepper, young corn, edamame
- ***
- dessert choice below

please choose your favorite dessert

- houjicha pound cake, plum syrup jelly, apricot compote, peach ice cream
- mango and passion fruit puff pastry, coconut sorbet, pistachio anglaise sauce
- shine muscat parfait, muscat jelly, marinated mango, chantilly cream +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 marinated 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
- bearnaise
- 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 special food requests we can cater for. the prices listed (tax included) are subject to a 15% service charge.