

the tavern

WEEKEND BRUNCH

include our crafted appetizers buffet, one brunch specialties dish,
our pastry sweets, hot and cold beverages

8,500

including free flow of selected sparkling wine,
white and red wine, selected cocktails & beer.

14,000

including free flow of selected champagne,
white and red wine, selected cocktails & beer.

17,300

appetizers buffet

enjoy a wide selection of fresh salads, quiche, savory
cakes, chilled seafood and cold cuts, artisanal
cheeses, our home-made market vegetable soup
and our special roast

brunch specialties

homemade waffle

blueberry compote & whipped cream (V)

poached egg, avocado & grilled sour dough toast

baked tomato, grilled mushroom, rocket, fresh herbs, lime (V)

smoked salmon egg benedict

poached eggs, spinach, hollandaise sauce, toasted brioche

pumpkin carnaroli risotto (V)

mascarpone, shiitake, rocket, parmesan

kagoshima tiger prawn's rigatoni

seafood cream sauce, sea urchin, zucchini, fresh herbs

cheeseburger

beef patty, cheddar cheese, lettuce, tomato, onion,
homemade bbq sauce

pepper steak

beef tenderloin, black pepper, cognac sauce, mashed potato

on the bone roasted brill "meunière"

baked cauliflower puree, carrot, turnip, sprout, spinach

sweets

pâtisserie buffet (V)

seasonal creation from our pastry team

ice cream & sorbet (V)

homemade seasonal flavors

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 1.5% service charge.

(V) Vegetarian @thetavernitokyo