

the tavern

Est. 2014

SNACKS

lemon marinated olives & spicy nuts (V)	1,430
crudités & herbs yogurt dip (V)	1,760
truffle fries, truffle mayo (V)	1,650
devils egg, salmon roe, lime	1,760
charcuterie board, pickles, honey mustard, garlic bread	4,180
artisan cheese plate (V)	
1 cheese 60 gr.	1,980
3 cheeses 90 gr.	2,640
5 cheeses 150 gr.	3,960

APPEZIZERS

caesar salad	1,155 / 2,310
romaine, bacon, parmesan, croutons, anchovy dressing	
baked beetroot salad (V)	2,310
tofu espuma, ponzu, quinoa, seeds, pine nut, sansho	
green lentils salad (V)	2,310
poached egg, carrot, toasted hazelnut, frisée, grain mustard dressing	
top it of with	
grilled kagoshima prawns (4 pcs)	+1,980
grilled hokaido scallops (each)	+790
grilled chicken breast (120 gr.)	+1,320
hokkaido scallop crudo	1,300 / 3,300
mika mandarin, carrot, pistachio, sansho	
shrimp cocktail	2,900
avocado, grapefruit, shredded lettuce	
tuna steak tartare	1,900 / 3,200
japanese tuna, single malt dressing, lime, sourdough cracker	
“pistou” soup (V)	990 / 1,980
provencale vegetable soup, bean, tomato, risoni, basil, almond	
seasonal market vegetable soup (V)	890 / 1,780
garlic bread	

CHEF CHOICE

signature set menus	course / + wine pairing
4 course (excluding prawn's rigatoni)	12,400 / 19,000
5 course	15,400 / 23,100

hokkaido scallop crudo
mikan, carrot, pistachio, sansho

baked beetroot salad, ponzu & tofu espuma
lettuce, daikon, quinoa, seeds, pine nut

kagoshima prawn's rigatoni
seafood cream sauce, sea urchin, zucchini, fresh herbs

pepper steak
japanese beef tenderloin, black pepper
cognac sauce, mashed potato

(upgrade to snow aged beef tenderloin 120gr. + 5,320)

or

grilled octopus “pipérade”
confit bell peppers & tomato sauce, grilled radicchio, nanohana broccolis, parsley

floating island
vanilla cream sauce, toasted almond

MAINS

gnocchi, green asparagus, peas & spinach (V)	1,600 / 2,900
kogomi japanese mountain vegetable, walnut, parsley, parmesan	
octopus “pipérade”	3,800
confit bell peppers & tomato sauce, grilled radicchio, nanohana broccolis, parsley	
kagoshima prawn's rigatoni	3,700
seafood cream sauce, sea urchin, zucchini, fresh herbs	
pepper steak (180 gr.)	6,160
japanese beef tenderloin, black pepper, cognac sauce, mashed potato	
grill corner	
catch of the day (150 gr.)	3,280
sauce vierge, lemon	
japanese pork chop (300 gr.)	3,520
mustard - honey cream sauce	
deboned & lemon marinated shingen chicken (220 gr.)	3,300
chicken jus	
beef hanger steak (160 gr.)	3,460
shallots red wine sauce	
japanese snow aged beef tenderloin (160 gr. / 240 gr.)	9,680 / 14,520
café de paris butter	
japanese beef châteaubriand (400 gr. for two)	13,090
sauce béarnaise	

SIDES (V)

mashed potato	each 1,400
baked ratatouille	
grilled broccolis parmesan, capers, pine nuts	
sautéed carrot, yellow beet, lettuce, parsley, cumin	
grilled green asparagus, cherry tomato, fresh harissa salsa	
mix green leaves	
french fries	
steamed rice	385

SWEETS (V)

montblanc	each 1,540
raspberry sorbet	
chocolate mousse	
honey ice cream, salty caramel sauce	
honey french toast	
homemade brioche, mascarpone, pollen, finger lime	
floating island	
vanilla cream sauce, toasted almond	
carrot cake	
orange, olive oil	
ice cream & sorbet (per scoop)	550

CAFE GOURMAND

your choice of coffee or espresso served with	1,870
3 seasonal mini sweets treats (V)	

GO GREEN

try our vegetarian 5 courses set menu	8,100
hand crafted for you by our kitchen team	



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(V) vegetarian
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 15% service charge.