

# the tavern

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

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

## APPETIZERS

caesar salad	1,230 / 2,460
romaine, bacon, parmesan, croutons, anchovy dressing	
baked beetroot salad (V)	1,620 / 2,460
tofu espuma, ponzu, quinoa, seeds, pine nut, chive	
green lentils salad (V)	2,460
poached egg, carrot, toasted hazelnut, frisée, grain mustard dressing	
top it of with	
grilled kagoshima prawns (4 pcs)	+2,120
grilled hokaido scallops (each)	+860
grilled chicken breast (120 gr.)	+1,460
hokkaido scallop crudo	2,280 / 3,460
mika mandarin, carrot, pistachio, sansho	
shrimp cocktail	3,200
avocado, grapefruit, shredded lettuce	
tuna steak tartare	2,080 / 3,460
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

<b>signature set menus</b>	course / + wine pairing
4 course (excluding prawn's rigatoni)	10,000 / 16,600
5 course	12,000 / 19,700

### amuse-bouche

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hokkaido scallop crudo  
mikan, carrot, pistachio, sansho

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

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

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

(upgrade to snow aged beef tenderloin 120gr. +7,744)

or

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

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floating island  
vanilla cream sauce, toasted almond

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coffee/tea and migrandises

## GO GREEN

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

## MAINS

gnocchi, green asparagus, peas & spinach (V)	1,890 / 3,450
kogomi japanese mountain vegetable, walnut, parsley, parmesan	
octopus “pipérade”	4,460
confit bell peppers & tomato sauce, grilled radicchio, parsley	
kagoshima prawn's rigatoni	4,380
lobster cream sauce, sea urchin, zucchini, fresh herbs	
pepper steak (180 gr.)	7,250
japanese beef tenderloin, black pepper, cognac sauce, mashed potato	
<b>grill corner</b>	
catch of the day (150 gr.)	4,100
sauce vierge, lemon	
japanese pork chop (300 gr.)	4,800
mustard - honey cream sauce	
deboned & lemon marinated shingen chicken (220 gr.)	4,250
chicken jus	
beef hanger steak (160 gr.)	4,700
shallots red wine sauce	
japanese snow aged beef tenderloin (150 gr. / 220 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 raspberry sorbet	each 1,540
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 3 seasonal mini sweets treats (V)	1,870
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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.