

the tavern

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

Est. 2014

THE TAVERN SET LUNCH

2 courses
3,360
green salad or soup / main

3 courses
4,290
starter / main / sweet

4 courses
5,390
starter / soup / main / sweet

starters

spring vegetable salad, creamy clam dressing
spring cabbage, nanohana, fuki, broccoli, zucchini
spring herbs, hazelnut

seasonal market vegetables soup, garlic bread (V)

mains

gnocchi, green asparagus, peas & spinach
kogomi japanese mountain vegetable, walnut
parsley, parmesan (V)

grilled market fish, broad beans, sugar snap
hyuganatsu lemon, dill capers cream sauce

grilled chicken breast
almond, cashew, and coconut curry sauce
seasonal veggies, basmati rice

grilled pork shoulder
bamboo shoot, new season onion, brussel sprout
radish, green pepper sauce

desserts

strawberry foam crumble

black forest

ice cream and sorbet (3 scoops) (V)

wine by the glass

castel roc brut nv, cava/spain +1,320

château de beauregard ducourt 2022,
entre-deux-mer/france +880

château de beauregard ducourt 2016,
bordeaux/france +880

all of our set lunch includes after meal coffee or tea

SNACKS

lemon marinated olives & spicy nuts (V)	1,430
crudités & herbs yogurt dip (V)	1,760
devils egg, salmon roe, lime	1,760
truffle fries, truffle mayo (V)	1,650
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, romaine, bacon, parmesan croutons, anchovy dressing	1,230 / 2,460
green lentils salad, poached egg, carrot hazelnut, frisée, grain mustard dressing (V)	2,460
top it of with	
grilled kagoshima prawns (4 pcs)	+2,120
grilled hokkaido scallop (each)	+860
grilled chicken breast (120 gr.)	+1,460
shrimp cocktail avocado, grapefruit, shredded lettuce	3,200
“pistou” soup, provençale vegetable soup bean, tomato, risoni, basil, almond (V)	1,980

MAINS

japanese tuna steak tartare single malt dressing, lime, sour dough crisp	3,460
kagoshima prawn’s rigatoni, sea urchin lobster cream sauce, zucchini, fresh herbs	4,380
pepper steak, japanese beef tenderloin (180 gr.) black pepper, cognac sauce, mashed potato	7,250

GRILL

catch of the day (150 gr.) sauce vierge, lemon	4,100
deboned & lemon marinated shingen chicken (220 gr.) chicken jus	4,250
beef hanger steak (160 gr.) shallots red wine sauce	4,700
japanese snow aged beef tenderloin (150 gr.) café de paris butter	9,680

SIDES (V)

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

CAFE GOURMAND

your choice of coffee or espresso served with 1,560
3 seasonal mini sweets treats

FOLLOW US!



(V) vegetarian

please let us know if you have any food allergies or special food requests we can cater for. the price listed (tax included) are subject to 15% service charge