

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

yuzu marinated salmon, wild rice stem, japanese mushroom, yuzu kosho and ponzu dressing
seasonal market vegetables soup, garlic bread (V)

mains

mushroom carnaroli risotto, mascarpone, rocket, parmesan (V)
grilled market fish, corn puree, bacon, spinach, parmesan foam
grilled chiba pork shoulder loin, eggplant, spicy tomato compote
grilled hokkaido beef sirloin, green asparagus parsley mashed potato, black garlic aioli, beef jus

desserts

pear tart, fig, vanilla ice cream (V)
pan de genes, almond ganache, lemon ginger sauce (V)
homemade ice cream and sorbet (3 scoops) (V)

wine by the glass

castel roc brut nv, cava/spain +1,320
château de beauregard ducourt 2021, entre-deux-mer/france +880
château de beauregard ducourt 2016, bordeaux/france +880

A LA CARTE

snacks

lemon marinated olives & spicy nuts (V) 1,430
crudités & herbs yogurt dip (V) 2,200
truffle fries, truffle mayo (V) 1,650
japanese artisan cheese plate (V) 1,980
1 cheese 60 gr.
3 cheeses 90 gr. 2,640
5 cheeses 150 gr. 3,960

appetizers

caesar salad, romaine, bacon, parmesan, croutons, anchovy dressing 1,155 / 2,310
panzanella salad, tomato, bell pepper, onion, capers, olives, croutons, basil (V) 1,155 / 2,310
top it of with
grilled tiger prawns (4 pcs) +1,980
grilled hokkaido scallop (each) +790
grilled chicken breast (120 gr.) +1,320
shrimp cocktail, avocado, grapefruit, shredded lettuce 3,740
“pistou” soup, provençale vegetable soup, bean, bacon, tomato, macaroni, basil, almond (V) 1,980

mains

tiger prawn’s rigatoni, sea urchin, seafood cream sauce, fresh herbs 3,080
lemon aioli fujisan salmon, cucumber, bell pepper - parsley spicy tabbouleh 2,860
pepper steak, beef tenderloin (180 gr.), black pepper, cognac sauce, mashed potato 6,160
grill corner
deboned & lemon marinated shingen chicken (220 gr.) chicken jus 3,300
signature snow aged beef sirloin (150 gr.) café de paris butter, fries 7,260

sides

each 1,100
mashed potato (V)
baked ratatouille (V)
grilled broccolis parmesan, capers, pine nuts (V)
sauteed carrot, yellow beet, lettuce, cumin, parsley (V)
green beans, bacon, chive, crouton

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. (V) vegetarian

@thetaverntokyo