

# 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

cod fish brandade, potato cream, rucola salsa verde

seasonal market vegetables soup, garlic bread (V)

mains

pumpkin carnaroli risotto, mascarpone, shiitake, rocket, parmesan (V)

grilled market fish, cauliflower puree, zucchinis, cress, lentils - hazelnut dressing

coq au vin, red wine braised chicken leg, bacon, mushroom, onion, carrot, mashed potato

grilled beef rump – béarnaise, baby lettuce, green beans, baked tomato, gratinated rigatoni

desserts

cheese tart and blueberry cream with milk ice cream

coffee ice cream and mascarpone espuma with coffee chocolate sauce

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) 2,200

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 1,155 / 2,310

green lentils salad, poached egg, carrot (V) 2,310  
hazelnut, frisée, grain mustard dressing

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 2,900

tuna steak tartare, japanese tuna, single malt dressing, lime, sour dough crisp 1,900 / 3,740

“pistou” soup, provençale vegetable soup, bean, bacon, tomato, macaroni, basil, almond (V) 990 / 1,980

MAINS

tiger prawn’s rigatoni, sea urchin, seafood cream sauce, fresh herbs 3,080

on the bone roasted brill “meunière” 3,200  
cauliflower puree, carrot, turnip, sprout, spinach

pepper steak, beef tenderloin (180 gr.) 6,160  
black pepper, cognac sauce, mashed potato

GRILL

deboned & lemon marinated shingen chicken (220 gr.) 3,300  
chicken jus

beef hanger steak (160 gr.), shallots red wine sauce 3,460

snow aged beef sirloin (150 gr.) 7,260  
café de paris butter

SIDES

mashed potato (V) each 1,400

baked ratatouille (V)

grilled broccolis parmesan, capers, pine nuts (V)

sauteed carrot, yellow beet, lettuce, cumin, parsley (V)

green beans, bacon, chive, crouton

french fries

CAFE GOURMAND

your choice of coffee or espresso served with

3 seasonal mini sweets treats

1,560

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