

À la carte Menu
From 6:00 pm~
(On Saturday, Sunday and holidays from 5:30 pm)

Available from 4 September ~ 1 December 2025

Appetizer

Scallops with caviar Jardinière style	7,000 yen
Pan-fried abalone and grilled sea urchin risotto, served with mussel soup	7,500 yen
Marinated grouper and crab with perilla and champagne jelly	7,800 yen
Seasonal green salad	2,000 yen

Soup

Cappuccino style mushroom potage	2,000 yen
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Fish Dish

Fish dish of the day	6,800 yen
Sole and prawn paupiette with cider-flavored creamy sauce	8,200 yen
Bouillabaisse Azur style (Suitable for two people / Reservations required by the day before)	19,000 yen

Meat Dish

Beef fillet steak with sautéed seasonal vegetables and red wine sauce	6,500 yen
Roasted beef ribeye with horseradish sauce, fondant potato and truffles	8,200 yen
Roasted pigeonneau and leg confit with red wine sauce	10,000 yen

Dessert

Prices are inclusive of service charge and tax.
For menu ingredients queries: please ask your server.
Our rice is sourced from several different producers if you would like further information please ask your server.

Sweet potato Mont Blanc and vacherin with royal milk tea ice cream	2,200 yen
Fig far breton with cheese cream and red wine sauce, served with cassis ice cream	2,000 yen
Sherbet and ice cream coupe	1,800 yen

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