

Available only on weekdays

Lunch Course

MERVEILLEUX

6,000 yen

Available from 4 September ~ 1 December 2025

Please select one dish from the following two.

« La Bretagne »

Cigarette shaped buckwheat crepe and ricotta
with prosciutto and poached egg salad

« L'Île-de-France »

Cappuccino style mushroom potage

Please select one dish from the following three.

« Provence-Alpes-Côte d'Azur »

Pan-fried John Dory with Niçoise-style mashed potato and seaweed butter sauce

« Le Nord-Pas-de-Calais »

Flemish beef stew

« La Bourgogne »

Pan-fried Wagyu beef fillet covered with Beurre Cafe de Paris cafe de Paris and crutons
mustard sauce

(This item is available for an additional 3,000 yen)

« La Bretagne »

Fig far breton with cheese cream and red wine sauce, served with cassis ice cream

Coffee or tea, after lunch sweet

Upgrade menu prices are not eligible for various discounts.

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.

Lunch Course

SAVEUR

7,300 yen

Available from 4 September ~ 1 December 2025

« La Bretagn »

Cigarette shaped buckwheat crepe and ricotta
with prosciutto and poached egg salad

« L'Île-de-France »

Cappuccino style mushroom potage

Please select one dish from the following three.

« Provence-Alpes-Côte d'Azur »

Pan-fried John Dory with Niçoise-style mashed potato and seaweed butter sauce

« Le Nord-Pas-de-Calais »

Flemish beef stew

« La Bourgogne »

Pan-fried Wagyu beef fillet covered with Beurre Cafe de Paris cafe de Paris and crutons
mustard sauce

(This item is available for an additional 3,000 yen)

« La Bretagne »

Fig far breton with cheese cream and red wine sauce
served with cassis ice cream

Coffee or tea, after lunch sweet

Upgrade menu prices are not eligible for various discounts.

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

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Lunch Course

VOYAGE

9,300 yen

Available from 4 September ~ 1 December 2025

«La Bretagne»

Cigarette shaped buckwheat crepe and ricotta
with prosciutto and poached egg salad

«L'Île-de-France»

Cappuccino style mushroom potage

«Provence-Alpes-Côte d'Azur»

Pan-fried John Dory
with Niçoise-style mashed potato and seaweed butter sauce

Pan-fried beef fillet covered with Beurre Café de Paris café de Paris and crutons
mustard sauce

Change to Wagyu beef fillet for an additional 3,000 yen.

«La Bretagne»

Fig far breton with cheese cream and red wine sauce,
served with cassis ice cream

Coffee or tea, after lunch sweet

Upgrade menu prices are not eligible for various discounts.

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.