

Lunch Course

“SAVEUR”

7,300 yen

Available from 4 June to 31 August 2026

Chicken leg confit with salad crudités and antiboise sauce

Chilled potato and leek potage “Vichyssoise”

Please select one dish from the following three.

Pan-fried fish of the day and summer vegetable bayardi with lemon butter sauce

Burgundy-style braised beef in red wine “Boeuf bourguignon”

Wagyu beef fillet steak Bordelaise style and truffle flavored French fries

This item is available for an additional 4,000 yen.

Lemon posset and peach compote with elderflower sauce

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

“ÉTÉ”

9,300 yen

Available from 4 June to 31 August 2026

Pâté de campagne with small salad, homemade pickles and mustard sauce

Chilled potato and leek potage “Vichyssoise”

Provence style pan-fried sea bass

Beef round aiguillette with fifteen-grain rice pilaf and horseradish sauce

Change to Wagyu beef fillet for an additional 4,000 yen.

Lemon posset and peach compote with elderflower sauce

Coffee or tea, after lunch sweet

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Lunch Course
“GOURMAND”
13,500 yen

Available from 4 June to 31 August 2026

Duck breast and nut salad with orange vinaigrette

Vichyssoise with consommé jelly

AZUR style bouillabaisse with pan-fried sea bream

Beef fillet steak Bordelaise style and truffle flavored French fries

Change to Wagyu beef fillet for an additional 4,000 yen.

Clémentine blanc-manger and confit with jasmine jelly and coconut sorbet

Coffee or tea, after lunch sweet

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