

17 : 30～21 : 30 (Course 20 : 00L.O、 a la carte20 : 30L.O.)
 ※Weekends and Public Holidays 17 : 00～

Dinner Course

Lien ¥8,500

Amuse

Seasonal Cream Soup

★Please choose one item from the “Appetizers”

★Please choose one Fish item from the “Main Dish”

★Please choose one Meat item from the “Main Dish”

★Please choose one item from the “Desserts”

Bread

Coffee or Tea

< 9/19～10/18 >

Diners Club Special Dinner Course ¥10,000

※This item is not eligible for discount.

Amuse、Seasonal Cream Soup、Pate en Croute、

Poached White Fish and Himeji Lotus Root Trilogy、

Charcoal-Grilled Kobe Pork Fillet with Seasonal Vegetables

Kobe Wine Mustard Sauce、

Pastry Chef's Special Dessert、Bread、Coffee or Tea

【Main dish (Kobe Pork Fillet) Change】

Grilled Japanese Beef Loin with Seasonal Vegetables +¥1,800

Grilled Kobe beef with Seasonal Vegetables +¥1,800

< 10/19～11/20 >

Ruban ¥10,500

Amuse

Seasonal Cream Soup

★Please choose two items from the “Appetizers”

★Please choose one Fish item from the “Main Dish”

★Please choose one Meat item from the “Main Dish”

★Please choose one item from the “Desserts”

Bread

Coffee or Tea



Prix-fixe menus

a la carte

《Soupe》

Seasonal Cream Soup

¥ 800

《Appetizers》

Lightly Smoked Autumn Mackerel Marinated with Eggplant Declination

¥ 2,000

Squid Salad Wrapped in a Veil of Pear and Celery +¥500

¥ 2,600

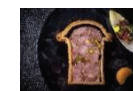
Pate en Croute(half size)

¥ 2,000



Takasago Sunset Soft-Boiled Egg and Assorted Mushroom Bordelaise,
Croque Madame-Style +¥800

¥ 2,600



Pate en Croute(full size) +¥1,800

¥ 3,800

《Main dish》

Lightly Grilled Hyogo Prefecture Spanish Mackerel, Mi-Cuit,
with a Himeji Lotus Root Trilogy

¥ 2,400

Salmon and Seafood Fricassee Stuffed in a Crispy Pastry +¥800

¥ 3,500

Charcoal-Grilled Kobe Pork and Seasonal Vegetables with Kobe Wine Mustard Sauce

¥ 3,000

Veal Loin Cordon Bleu with Rokko Champignon Mushrooms in Chasseur Sauce +¥1,200

¥ 3,800

Grilled Japanese Beef Loin with Seasonal Vegetables +¥1,800

¥ 4,500

《Desserts》

Ice Cream & Sherbet

¥600

Creme Caramel

¥ 600

Figs from Hyogo Prefecture with Silky, Melt-in-Your-Mouth Chocolate Cream +¥1,000

¥ 1,500

Paris-Brest with Hazelnut-Scented Cream +¥1,300

¥ 1,900

Price listed above include tax and service fee.

Guests with food allergies, please notify restaurant staff. Thank you.

The menu may vary due to availability of ingredients