



## Lunch Course

### Éclat ¥3,500

※This item is not eligible for discount.

Amuse

Seasonal Cream Soup

★Please choose one item from the “Main dish”

Bread

【Option】 Coffee or Tea +¥500

### < 9/19 ~ 10/31 > Charity Lunch ¥6,000

※This item is not eligible for discount.

Amuse、

Lightly Smoked Autumn Mackerel Marinated  
with Eggplant Declination、

Butternut Squash Royale with Chicken  
and Fresh Cheese Écume、

Charcoal-Grilled Kobe Pork with Seasonal Vegetables,  
Served with a Spiced Mustard Jus、

Paris-Brest with Hazelnut-Scented Cream,  
Featuring the Sunset of Takasago、  
Bread、 Coffee or Tea

### < 11/1 ~ 11/20 > Bonheur ¥5,500

Amuse

Seasonal Cream Soup

★Please choose one item from the “Appetizers”

★Please choose one item from the “Main Dish”

★Please choose one item from the “Desserts”

Bread

Coffee or Tea

### Synergie ¥7,000

Amuse

★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

## 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