Lunch Course

11：30～14：30　（14：00L.O.）



Éclat　¥3,500

※This item is not eligible for discount.

Amuse-bouche

δ

Seasonal Vegetable Soup

δ

Banshu Red Chicken Topped
with Shiitake Mushrooms,with Sauce Suprême

δ

Bread

【Option】

Change Main Dish (Banshu Red Chicken)

- Whitefish with a vibrant saffron-flavored marinière sauce
- Change to braised domestic beef　＋¥1,500
- Change to Kuroge Wagyu sirloin　＋¥3,000

Add blended coffee or tea　＋¥500

Bonheur　¥5,500

Amuse-bouche

δ

Seasonal Vegetable Soup

δ

Snow Crab and Cauliflower Salad,
Arranged Like a Bouquet

δ

Banshu Red Chicken Topped
with Shiitake Mushrooms,with Sauce Suprême

δ

Crème Caramel

δ

Bread

δ

Blended coffee or tea

【Option】

Change Main Dish (Banshu Red Chicken)

- Whitefish with a vibrant saffron-flavored marinière sauce
- Change to braised domestic beef　＋¥1,500
- Change to Kuroge Wagyu sirloin　＋¥3,000

Synergie　¥7,000

Amuse-bouche

δ

Mosaic-Style Kobe Pork
And Foie Gras Pâté en Croute

δ

Whitefish with a vibrant saffron-flavored
marinière sauce

δ

Banshu Red Chicken Topped
with Shiitake Mushrooms,with Sauce Suprême

δ

Crème Caramel

δ

Bread

δ

Blended coffee or tea

【Option】

Change Main Dish (Banshu Red Chicken)

- Whitefish with a vibrant saffron-flavored marinière sauce
- Change to braised domestic beef　＋¥1,500
- Change to Kuroge Wagyu sirloin　＋¥3,000

※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.