

【 Small Dish 】 ALL ¥500

- Assorted Olive
- Smoked Mixed Nuts
- Home-made Champagne Pickles
- Small Fish Wine-Escabeche
- Smoked Quail Eggs Wine-Marinade
- Prosciutto

【 Bread · Soup 】

- Homemade Focaccia ¥300
- Cheesy Bread ¥500
- Today's Soup ¥800

【 Salad 】

- Caesar Salad with Bacon ¥1,200
- Chèvre Cheese and Walnuts Salad, Tarragon Dressing ¥1,300
- Seafood Salad ¥1,800
- Fresh Black Truffle Salad ¥2,200

【 Appetizers 】

- Assorted Home-Made Ham ¥800
- Fresh Fish Marinated with Homemade-Vinegar ¥800
- Pate de Champagne ¥1,000
- Today's Assorted Appetizers ¥1,500
- Today's Carpaccio, Wine-Marinade ¥1,800
- Smoked Fujisan Salmon Lemon&Caper Dressing ¥2,200
- Hungarian Goose Foie Gras Terrine ¥2,500

※Prices exclude 8% tax and 500yen seating charge

【 Pasta ・ Risotto 】

- Snapper Stock & Seaweed Spaghetti with Wine Cream Sauce ¥1,000
- Bolognese Spaghetti ¥1,000
- Double Smoked Bacon with Marmalade Onion Tomato Spaghetti ¥1,000
- Porcini Spaghetti ¥1,800
- Mont-Saint-Michel Mussels Spaghetti ¥2,000
- Parmigiano Cheese and Red Wine Risotto ¥1,500
- Cheese and Red Wine Risotto with Fresh Truffle & Foie Gras ¥3,500
- Marmalade Onion and Red Wine Curry with Red Wine Rice (Small) ¥500

【 Main Dish 】

- Roasted Red Snapper, Red Wine Sauce ¥2,500
- Roasted Lobster Tail Filo Parcel, Bisque Soup ¥3,800
- Low-temperature Roasted Patty, French Mushroom Sauce ¥1,500
- Ezo Venison Belly, Stewed in Red Wine ¥2,200
- Roasted Challandais Duck Breast, Orange Sauce ¥2,600
- Roasted French Squab, Home-Made Vinegar Sauce ¥2,800
- Wagyu Beef Tri-Tip Steak, Marmalade Onion Sauce ¥2,800
- Ezo Venison Loin Steak, Tonka Bean Sauce ¥4,200
- Kurohana Wagyu Beef Steak, Red Wine Sauce ¥5,300

【 Cheese & Dessert 】

- Today's Dessert / Cheese ¥500~

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## Set Menu

### 【 Choice of Pasta Set 】 ¥2,600

- ★Amuse-Bouches Today's Amuse-Bouches
- ★Appetizers • Bread Ten Assorted Appetizers
- ★Pasta …Please Choose from below
  - Bolognese Spaghetti
  - Porcini Spaghetti
  - Mont-Saint Michel Mussels Spaghetti

### 【 Special Main Dish Set 】 ¥3,800

- ★Amuse-Bouches Today's Amuse-Bouches
- ★Appetizers • Bread 10 Assorted Appetizers
- ★Main Dish …Please Choose from below
  - Roasted Fujisan Salmon, Bisque Soup
  - Roasted French Squab, Home-Made Vinegar Sauce
  - Ezo Venison Loin Steak, Tonka Bean Sauce
  - Kurohana Wagyu Beef Steak, Red Wine Sauce

### 【 Share Set 】 4People~ ¥4,000 / 1 Person

- Homemade Champagne Pickles • Smoked Quail Eggs Wine-Marinade
- Carpaccio & Home-Made Ham
- Bread
- Today's Pasta
- Today's Fish Dish
- Today's Main Dish

etc etc etc

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## Degustation Menu

### **【 Dominus Tasting 】** **¥4,500**

- ★Today's Amuse-Bouches
- ★10 Assorted Appetizers
- ★Mont-Saint-Michel Mussel with Pho
- ★Main Dish …Please Choose from below
  - Ezo Venison Belly, Stewed in Red Wine
  - Roasted Challandais Duck Breast, Orange Sauce
  - Low-temperature Roasted Patty, French Mushroom Sauce
- ★Marmalade Onion and Red Wine Curry with Red Wine Rice
- ★Dessert & Coffee

### **【 Gourmet Tasting 】** **¥6,500**

- ★Today's Amuse-Bouches
- ★Fuji-San Salmon & 5 Assorted Appetizers
- ★Roasted Lobster Tail Filo Parcel, Bisque Soup
- ★Wagyu Beef Tri-Tip Steak, Bordelaise Sauce
- ★Marmalade Onion and Red Wine Curry with Red Wine Rice
- ★Dessert & Coffee

### **【 Special Tasting 】** **¥12,000**

- ★Today's Amuse-Bouches, Caviar
- ★Foie Gras Terrine & Assorted Appetizers
- ★Roasted Bretagne Lobster Filo Parcel, Bisque Soup
- ★Kurohana Wagyu Beef Steak, Red Wine Sauce
- ★Parmigiano Cheese and Red Wine Risotto with Fresh Truffle & Foie Gras
- ★Dessert & Coffee

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