

●We politely ask for your cooperation to prevent the spread of COVID19.

• In order to minimize contact between customers, reservations are required for dinner and takeaway menu. Be sure to contact the restaurant before coming.

Call: 03 – 6262 – 2985

• Whenever you leave your seat, whether it is for a phone call, the bathroom, or anything other than eating, please be sure to wear a mask.

• There are disinfectant sprays placed at the entrance and inside of the restaurant.

Please use the sprays to disinfect your hands thoroughly.

●Customers who fall under the following WILL NOT be able to enter the restaurant.

• Customers who are suspected to have COVID19 or customers who have been restricted by their doctors.

• Customers who have cold-like symptoms such as fever, those who have strong symptoms such as strong fatigue (malaise) or shortness of breath (dyspnea) and customers who, in general, are not feeling well.

• Customers who have had work colleagues or family members infected with COVID19.

• Customers who have not completed 14 days of quarantine after entering Japan from an area subject to entry restrictions.

※So that everyone can enjoy our new environment, we would like to take the proper measures to prevent COVID19.

We appreciate your cooperation.

※Prices include 10% tax. 550yen seating charge will be added to the bill.

[Appetizers]

- **Home-made Champagne Pickles** ¥550
- **Smoked Quail Eggs Wine-Marinade** ¥550
- **Norwegian Salmon Rillettes** ¥660
- **Jerk Chicken Drumstick (2 pieces)** ¥660
- **Chicken Breast Mustard Marinade** ¥660
- **Chicken Thigh & Mozzarella Galantine** ¥770
- **Home-made Duck ham** ¥770
- **Pate de Campagne** ¥1,320
- **Today's Assorted Appetizers** ¥1,760

[Bread · Soup]

- **Small Baguette** ¥200
 - **Cheesy Bread** ¥250
- [Soup] 150g each**
- **Corn Soup** ¥660
 - **Lentil Minestrone Soup** ¥660
 - **Satoimo Potage** ¥770
 - **Clam Chowder** ¥1,100
 - **Soft Shelled Turtle Consomme Soup** ¥1,320

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【 Pasta 】 Pasta80g

- **Bolognese Spaghetti** ¥1,320
- **Genovese Spaghetti** ¥1,320
- **Sea Urchin Spaghetti** ¥3,740

【 Risotto 】 60g each

- **Parmigiano Cheese and Red Wine Risotto** ¥1,100
- **Pramigiano Cheese and Red Wine Risotto with Foie Gras** ¥2,200

【 Main Dish 】

- **Half Cooked Sliver Cod 50g** ¥1,980
- **Roasted Wrapped Lobster Tail 50g** ¥2,420
- **Half Cooled Medium-Fatty-Tuna 50g** ¥3,520
- **Stewed Wagyu-Beef Cheek 50g** ¥1,320
- **Roasted Beef Patty, Foie Gras 75g** ¥1,650
- **Roasted Wagyu Beef Chuck, Foie Gras 50g** ¥2,640
- **Confit Challandais Duck Thigh** ¥2,750
- **Roasted Bresse Squab** ¥2,750
- **Roasted Lamb Chops** ¥2,860

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Set Menu

【 Special Main Dish Set 】

¥4,950

★Amuse-Bouches Today's Amuse-Bouches

★Appetizers • Bread Assorted Appetizers

★Main Dish …Please Choose from below

- White Asparagus, Chicken Consomme, Half Cooked Egg
- Half Cooked Tasmanian Salmon and Silver Cod
- Roasted Bresse Squab
- Roasted Lamb Chops

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Degustation Menu

【 Dominus Tasting 】 **¥6,600**

- ★Today's Amuse-Bouches
- ★Assorted Appetizers
- ★French White Aparagus, Consomme Soup, Half-cooked Egg
- ★Stewed Wagyu Beef Cheek
or
Roasted Beef Patty
- ★Parmigiano Cheese and Red Wine Risotto
- ★Dessert & Coffee

【 Gourmet Tasting 】 **¥9,350**

- ★Today's Amuse-Bouches
- ★10 Assorted Appetizers
- ★French White Aparagus, Salmon Roe Hollandise, Tasmanian Salmon
- ★Roasted Wagyu Beef Chuck, Foie Gras
- ★Eel Risotto
- ★Dessert & Coffee

【 Special Tasting 】 **¥15,400**

- ★Today's Amuse-Bouches, Caviar
- ★Assorted Appetizers
- ★French White Aparagus, Lobster Consomme, Wrapped Lobster Tail
- ★Roasted Challandais Duck Breast, Foie Gras
- ★Sea Urchin Risotto
- ★Dessert & Coffee

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