



LIVELY LUNCH MENU

lunch course

STANDARD course

1900

amuse/ green churros with prosciutto
appetizer/ scallop tartar with
 turnip potage soup
main/ choice from 3 main dishes
bread/ foccacia
dessert/ choice from 4 desserts

SPECIAL course

2500

amuse/ green churros with prosciutto
appetizer/ scallop tartar with
 turnip potage soup
main/ choice from 3 main dishes
pasta/ choice from 3 pastas
bread/ foccacia
dessert/ choice from 4 dessert

【Choice of Main】

1. Grilled Spanish Mackerel w/sake lees cheese sauce
2. Pork Loin with Grilled Apple
3. Grilled U.S Prime Beef (+1000円)

【Choice of Pasta】

1. Shiba Shrimp Peperoncino
2. Beef Bolognese Penne
3. Seaweed Cream Spaghetti

【Choice of Dessert】

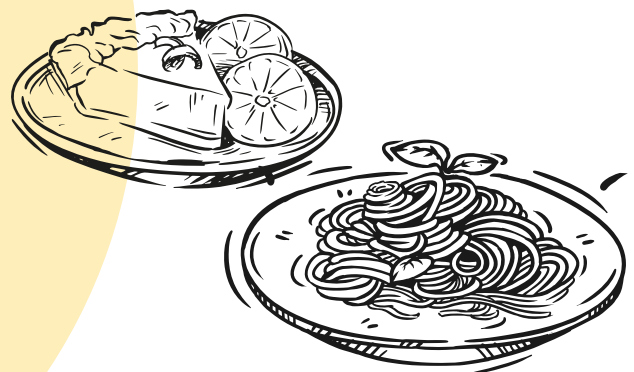
1. Green Tea Tiramisu
2. Caramel Pudding
3. Sweet Potato Montblanc
4. Basque Cheesecake

PASTA course

1500

amuse/ 4 color salad
pasta/ choice from 3
bread/ foccacia
dessert/ seasonal sorbet

(+300円 you can upgrade your dessert)



We will take your dessert order after your meal

**Weekends prices increase by 100yen.



LIVELY LUNCH MENU

lunch course

DESSERT

[Dessert Options]

- 1.Green Tea Tiramisu
 - 2.Classic Pudding
 - 3.Sweet Potato Montblanc
 - 4.Basque Cheesecake
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COURSE DRINK

Coffee/HOT or ICE
Tea/ HOT or ICE

PLUS DRINK

Espresso	200+
Cafe Latte	200+
Brulee Latte	300+
Caramel Macchiato	300+
Cafe Mocha	300+
Green Tea Latte	300+