

Meat of Gods Porcini Mushrooms
Sweet Gold Autumn Truffles
Beginning Autumn with gastronomic prelude...

Chef's Recommendations

< *Entrée Froide* -Cold appetizers- >

<i>Salade Meli-Melo</i> Yamazon salad	1,800yen
<i>Salade d'Endive et Fourme d'Ambert au Port Rouge Avec</i> Port wine flavored Fourme d'Ambert blue cheese and chicory salad	2,500yen
<i>Salad de Truffes d'Éte</i> Autumn truffles with salad	2,800yen
<i>Escalope de Daurade Marine a la Vinaigrette de Citoron Verts</i> Marinated red sea bream with lime flavored chicory salad	2,000yen
<i>Supreme de Poulade de SATUMA SYAMO Marine Parfume de Romaran</i> Rosemary flavored Satsuma Shamo (rooster) , low-temperature cooked	1,800yen
<i>Supreme de Canette Fume a la Minute Accompagner de Tricholome</i> Lightly smoked Burberry duckling from Hungary with enoki mushroom confit	2,300yen
<i>Foie Gras de Canard d'Hongrie Cuisson Sous Vide</i> Duck Foie gras from Hungary, sous vide	2,800yen
<i>Pate de Campagne</i> Putty of Yonezawa beef, pork back ribs, white lever, foie gras	2,400yen

< *Entrée Chaude* -Warm appetizers- >

<i>Cepes de Bordolaise Saute a l'Ail et Echalotte</i> Sauteed Porcini mushrooms from France, shallot and garlic flavored	2,800yen
<i>Moule de Mont-Saint-Michel Chaudes a la Crème</i> Wine steamed mussels from Mont Saint-Michel, with cream and scent of thyme	2,200yen
<i>Langoustine Poelee aux Jus de Cepes</i> Pan fried clawed lobster from France, with Porcini mushroom sauce	3,500yen
<i>Cassolte d'Escargots et Cepes de Bordolaise</i> Lightly stewed porcini mushrooms and escargot from France	2,800yen
<i>Foie Gras de Canard d'Hongrie Poelee Sauce Burre de Miel</i> Duck Foie gras steak from Hungary, with Hungarian acacia honey sauce	3,500yen

< *Soupe* -Soup- >

<i>Vichyssoise du Jour</i> Soup of the day	1,500yen
<i>Yukgaejang Soupe</i> Spicy beef Soup with plenty of Yonezawa Beef	1,800yen

Premiere Classe E'mince de

Boeuf <YONEZAWA> Grillee

Carefully selected Yonezawa beef Yakiniku

Yonezawa beef in our restaurant is aged in wet aging.

< Supreme Region - Top quality parts- >

<i>Chateaubriand</i> Chateaubriand	20,000yen
<i>Le centre du filet</i> Tenderloin	14,000yen
<i>Entrecote</i> Rib Eye Roll	9,000yen
<i>Faux-Filet</i> Sirloin	12,000yen
<i>Cote de Boeuf</i> Spencer Roll	11,000yen
<i>Bavette</i> OutSide Skirt	10,000yen
<i>Langue</i> Tongue (Japanese Black Cattle beef)	12,000yen

※Above menu are 100g. Half size also available.

< Boeuf maigre et Boeuf marbre - Lean / Marbling- >

<i>Kaburi</i> Kaburi	3,600yen
<i>Aiguillette Baronne</i> Culotte	3,600yen
<i>Macreuse</i> Chack Flap	4,500yen
<i>Tranche Grasse</i> Eye of Knuckle	3,000yen
<i>Ramsteck</i> Top Sirloin	3,200yen
<i>Tranche</i> Top Round	3,000yen
<i>Pointe de Langue</i> Aged Tongue (Low Temperature cooked)	3,000yen

<Assorts are also available. Please feel free to let us know the desired kinds and portions)

< *Hors-d'Oeuvre* >

<i>Olive Marine</i> Homemade marinated olives	800yen
<i>Legumes Marine et Kimchi</i> Assorted Namul and Kimchi (Korean dishes consisting of seasoned vegetables and spicy Korean pickles)	800yen
<i>Kimchi</i> Kimchi (spicy Korean pickles)	800yen
<i>Legumes Grillée</i> Assorted grilled vegetables	1,200yen

< *Riz et Nouilles - Rice and Noodles-* >

<i>Yamadon</i> Yamadon	2,200yen
<i>Premiere Classe Entrecote de Yamadon</i> Yamadon Special, using one cut Yonezawa beef loin	9,000yen
<i>Riz <MINAMI UONUMA></i> <i>Rice <Koshitani from Minami-Uonuma> (Small /Medium /Large)</i>	380/480/580yen
<i>Reimen</i> cold noodles (in Korean style)	1,600yen
<i>Yukgaejang Gukhap</i> Spicy beef soup with rice	2,000yen

< *Dessert - Dessert-* >

<i>Glase aux Truffes d'E'te</i> Autumn truffles ice cream	1,500yen
<i>L'Assiette de Sorbet ou Glace Varie</i> Sherbet or assorted ice creams	1,200yen
<i>L'Assiette de Dessert du Jour</i> Assorted desserts of the day	2,000yen