

## Lunch Course A

~ Please choose one appetizer or soup from the following ~

Gorgonzola Cheese with Potato Salad

Shrimp Cocktails

Homemade Pate de Campagne

Homemade Marinated Salmon

Seasonal Soup

Onion Soup

Baked French Onion Soup (+¥300)

~ Please choose one main dish from the following ~

Omelet with a Ketchup Rice – Choice of Tomato Sauce or Demi-glace Sauce –

Beef Curry Rice

Snow Crab Cream Croquettes – Tomato Sauce –

Fried Prawns – Homemade Tartar Sauce

Salmon Meuniere – Grenoble Style –

Kuroge Wagyu Beef and Kurobuta Pork Hamburger Steak – Demi-glace Sauce –

Assorted Fries (Queen Crab Cream Croquette, Fried Prawn, Fried Fish) (+¥500)

Beef Cheek Red Wine Stew and Seasonal Vegetables (+¥500)

~ Please choose one dessert from the following ~

Assorted Ice Creams

Homemade Bavarois

Pudding a la Mode

~ Please choose after-dinner drinks from the following ~

House-roasted coffee

Tea, Herbal tea

– If you choose tea or herbal tea, our staff will bring six kinds of samples –

Menu items are subject to change based on market availability.