

## Nibbles & Appetisers

Aoyama Sourdough - Bordier Butter - Miraval Olive Oil	¥990
(add Cantabrian Anchovies)	+¥660
Comté Gougères	¥440
House-made Pork and Burdock Rillettes	¥880
House-made Pâté de Campagne	¥1,210
Kumamoto Basashi Tartare	¥1,540
Market Carpaccio of the Day	¥1,870
Roasted White Asparagus à la Bismarck	¥3,300
Special Appetisers of the Day	Ask

## Salads & More

Local Organic Salad	¥1,870
Amanatsu Citrus & Spring Vegetable Dill Salad	¥1,650

## Charcuterie & Cheese

Charcuterie Selection - Demi	¥1,100
Charcuterie Selection - Bouteille	¥1,870
Charcuterie Selection - Magnum	¥3,300
'Fermier' Cheese Selection (per portion)	¥1,210

## Plates

Kiwami Kuroushi Rib Steak with Roquefort and Poivrade Sauce	¥4,400
Roasted "Shimanto" Pork Rib with Charcutière Sauce	¥3,850
Slow-Cooked Wagyu Beef Cheeks, à la Boeuf Bourguignon	¥3,850
Market Fish of the Day	¥3,300

## Sides & Small Plates

Potatoes Dauphinoise	¥990
Pommes Frites "CDA" with Lime Aioli	¥990
Roasted Baboo Shoot with Bourgogne Butter	¥2,750

## Dessert of the Day

Please Ask

All Prices Inclusive of Consumption Tax

