

Un-treize

Dinner menu

Le Terroir

Amuse	Tuile thin sandwich of hair crab and parsnip Fritters of young sweetfish and prosciutto, served with Sauce Gribiche Ginger flavoured smoked Bluefin tuna thin-sliced and rolled, known as Kinuta-maki
Hors d'oeuvres 1	Shrimp and lobster cream sauce, served with lobster consomme sheet and melon
Hors d'oeuvres 2	Smoked scallop and grilled eggplant, served with Roquefort flavoured sauce
Poisson	Viennoise style grilled fresh fish from Awaji Island, served with white wine sauce
Main	Please choose one dish from the following four main dishes. <ul style="list-style-type: none"> • Grilled Kobe Beef fillet, served with red wine sauce • Grilled Kobe Beef loin, served with sherry vinegar sauce • Roasted venison from Wakasa in Tottori, served with seasonal fruits sauce • Roasted "Kyogamo", duck breast brand from Kyoto, served with green pepper-flavoured Jus sauce <p>Dashi Chazuke, known as rice with soup stock, with grilled Horsehead tilefish</p>
Dessert	Enjoyment of early summer Coffee or tea
	¥20,000

Un-treize

Amuse	Fritters of young sweetfish and prosciutto, served with Sauce Gribiche Ginger flavoured smoked Bluefin tuna thin-sliced and rolled, known as Kinuta-maki
Hors d'oeuvres 1	Truffle, foie gras and corn ensemble
Hors d'oeuvres 2	Sea bream from Awaji Island salad style with Chinese chive oil
Soupe	Oil-grilled eggplant and pike conger with Citrus flavour
Poisson	Spiced grilled fresh fish from Seto Inland Sea, served with paprika sauce
Main	Please choose one dish from the following four main dishes. <ul style="list-style-type: none"> • Grilled Japanese Black Beef fillet, served with red wine sauce • Grilled Kobe Beef loin, served with sherry vinegar sauce • Grilled lamb with herb bread crumbs, served with Roquefort-flavoured Jus sauce • Roasted "Kyogamo", duck breast brand from Kyoto, served with green pepper-flavoured Jus sauce <p>Dashi Chazuke, known as rice with soup stock, with hair crab</p>
Dessert	Enjoyment of early summer Coffee or tea
	¥15,000

La gironde

Amuse	Ginger flavoured smoked Bluefin tuna thin-sliced and rolled, known as Kinuta-maki
Hors d'oeuvres 1	Marinated scallop and déclinaison of corn, served with consomme jelly
Hors d'oeuvres 2	Galette of young sweetfish, served with Wasabi flavoured cream
Poisson	Spicy fritters of Kenken fishing bonito from Wakayama, prepared using the original fishing technique for the best taste, served with ratatouille and Sauce Hollandaise
Main	Please choose one dish from the following four main dishes. <ul style="list-style-type: none"> • Grilled Japanese Black Beef fillet, served with red wine sauce • Grilled Kobe Beef loin, served with sherry vinegar sauce • Grilled lamb with herb bread crumbs, served with Roquefort-flavoured Jus sauce • Roasted "Kyogamo", duck breast brand from Kyoto, served with green pepper-flavoured Jus sauce <p>Dashi Chazuke, known as rice with soup stock, with grilled conger eel from Awaji Island</p>
Dessert	Enjoyment of early summer Coffee or tea
	¥10,000

※"KARIN" is our own cake brand product.

※The above prices include consumption tax. Please note that menus are subject to change without notice, due to availability of ingredients.