

UNtreize / Lunch menu

Lunch Set

Hors d'oeuvres	Please choose one dish from the following two dishes. <ul style="list-style-type: none"> • Terrine of seasonal vegetables with fresh seafood • Pate de champagne and lightly smoked duck breast
Soupe	Seasonal potage
Main	Please choose one dish from the following three main dishes. <ul style="list-style-type: none"> • Navarin d'agneau hachis parmentier style • Confit of Awaji Chicken round, gizzard and hearts with mousse white liver, served with ginger flavoured Jus Sauce • Grilled fresh fish from Seto Inland Sea with herb bread crumbs, served with Ratatouille and mozzarella cheese fritters
Drink	Coffee or tea
Dessert	KARIN × un-treize

¥3,000

Option

Dessert	Seasonal dessert	+¥1,000
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La Loire

Amuse	The first plate
Hors d'oeuvres 1	Lightly smoked Awaji conger eel with déclinaison of corn
Hors d'oeuvres 2	Galette of young sweetfish, served with Wasabi flavoured cream
Main	Please choose one dish from the following three main dishes. <ul style="list-style-type: none"> • Roasted Japanese beef, served with red wine sauce • Char-grilled Kobe pork loin with Charcutière sauce • Grilled fresh fish from Seto Inland Sea with herb bread crumbs, served with ratatouille and mozzarella cheese fritters
Dessert	Enjoyment of early summer Coffee or tea

¥5,000

La Rohne

Amuse	The first plate
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	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 three main dishes. <ul style="list-style-type: none"> • Roasted Japanese beef, served with red wine sauce • Char-grilled Kobe pork loin with Charcutière sauce • Roasted venison from Wakasa in Tottori, served with seasonal fruits sauce
Dessert	KARIN × un-treize Coffee or tea

¥8,000

Wine

Pairing set menu	3 types of wine	¥3,500
Pairing set menu	5 types of wine	¥5,000

※"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.