

LE BISTRO 1F
LUNCH

Spring Menu until May 31, 2024

MENU DU JOUR

3 Courses (Entrée or Soupe, Plat Principal, Dessert) | 3,400
*coffee nor tea are included

ENTRÉE/Soupe

Beetroot, Snap Pea, Green Bean, Steamed Chicken
Chopped Olive Dressing, Feta

Green Pea Veloute
Fried Sakura Shrimp, Onion Flan, Mint Oil

Lobster Bisque | +1,800
Cognac, Hokkaido Cream, Chive

PLAT PRINCIPAL

Sautéed Sea Bream Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Grilled Pork Shoulder
Mustard Cream Sauce, Potato Purée

Duck Leg Confit | +1,400
Red Wine Sauce, Potato Purée, Provençal Tomato

DESSERT

Crème Brûlée, Chantilly Cream

Gâteau au Chocolat, Fruit Sauce

RUE D'OR

L'ETAGE 2F LUNCH

Spring Menu until May 31, 2024

MENU PRIX FIXE

4 Courses (Entrée, Soupe, Plat Principal, Dessert) | 4,800
5 Courses (Entrée, Soupe, Poisson, Viande, Dessert) | 6,800

ENTRÉE

Pork & Duck Pâté en Croûte
Fruit Chutney, Cornichon, Dijon Mustard

Marinated Sea Bream
Mustard Lemon Dressing, Asparagus, Herb Oil

SOUPE

French Onion Soup
Croûton, Gruyère

Lobster Bisque | +1,800
Cognac, Hokkaido Cream, Chive

PLAT PRINCIPAL

Sautéed Flounder 'Sole' Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Sautéed Canadian Lobster Tail | +2,500
Americaine Sauce, Sautéed Potato, Creamed Spinach

Braised Beef Cheek Bourguignon
Potato Purée, Mushroom, Bacon, Pearl Onion

Duck Leg Confit | +1,400
Red Wine Sauce, Potato Purée, Provençal Tomato

Roasted Lamb Chops | +2,500
Garlic Herb Butter, Sautéed Potato, Provençal Tomato

DESSERT

Gâteau au Chocolat
Fruit Sauce

Yuge Farm Yogurt, Mango & Cherry Parfait | +2,200
Vanilla Syrup

RUE D'OR

LE BISTRO 1F LUNCH

Summer Menu from June 1, 2024

MENU DU JOUR

3 Courses (Entrée or Soupe, Plat Principal, Dessert) | 3,400
*Coffee nor tea are included

ENTRÉE

Niçoise Salad

Tuna, Olives, Potato, Hard Boiled Egg, Green Bean, French Vinaigrette

SOUPE

Chilled Corn Potage, Croûton, Herb (V)

Lobster Bisque | +1,800 (S)

Cognac, Hokkaido Cream, Chives

PLAT PRINCIPAL

Sautéed Sea Bream Meunière

Lemon Butter Sauce, Roasted Potato, Ratatouille

Grilled Pork Shoulder

Mustard Cream Sauce, Potato Purée

Duck Leg Confit | +1,400 (S)

Red Wine Sauce, Potato Purée, Provençal Tomato

DESSERT

Crème Brûlée, Chantilly Cream

Gâteau au Chocolat, Fruit Sauce

We also serve Vegan Gateau au Chocolat (V)

RUE D'OR

L'ETAGE 2F LUNCH

Summer Menu from June 1, 2024

MENU PRIX FIXE

4 Courses (Entrée, Soupe, Plat Principal, Dessert) | 4,800
5 Courses (Entrée, Soupe, Poisson, Viande, Dessert) | 6,800

ENTRÉE

Pork & Duck Pâté en Croûte (S)
Fruit Chutney, Cornichon, Dijon Mustard

Poached Hokkaido Scallop Carpaccio
Summer Vegetable, Passion Fruit Vinaigrette

Add Caviar | +1,400

SOUPE

French Onion Soup (S)
Croûton, Gruyère

Lobster Bisque | +1,800 (S)
Cognac, Hokkaido Cream, Chives

PLAT PRINCIPAL

Sautéed Sea Bream Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Sautéed Canadian Lobster Tail | +2,500
Americaine Sauce, Sautéed Potato, Provençal Tomato

Braised Beef Cheek Bourguignon (S)
Potato Purée, Mushroom, Bacon, Pearl Onion

Duck Leg Confit | +1,400 (S)
Red Wine Sauce, Potato Purée, Provençal Tomato

Roasted Lamb Chops | +2,500
Garlic Herb Butter, Sautéed Potato, Provençal Tomato

DESSERT

Gâteau au Chocolat
Fruit Sauce
(We also serve Vegan Gateau au Chocolat) (V)

Coconut Blancmanger | +2,200
Peach & Raspberry Ice Cream

(S) Signature Dish (V) Vegan (Veg) Vegetarian

All prices are in Japanese Yen and include consumption tax and 15% service charge. If you have any concerns regarding food allergies, please alert your server prior to ordering. Please be advised that menu is subject to change depending on market availability.