

Quick Lunch
1,500 (1,650)

3 Course Lunch
3,200 (3,520)

3 Course Lunch Plus
4,500 (4,950)

Starter

Appetizer

Appetizer

Appetizer

Appetizer of The Week

Kaga Boucha Smoked Carpaccio Sea Bream
Salmon Roe, Wasabi leaf, Radish
or
Noto Pork Pâté de Campagne with Foie Gras
Homemade Pickles, Dijon Mustard

White Asparagus Salad Mimosa Style
Bamboo Charcoal Tuile, Caviar, Micro Salad

Soup

Soup of The Day 900 (990)
Vegetable Soup "Minestrone" Vermicelli Pasta, Pesto 1,100 (1,210)

Main

Sautéed Fat Greenling, Braised Green Peas, Noto Pork Bacon, Brown Lemon Butter Sauce 2,800 (3,080)
Duck Leg Confit, Roasted Potato, Spring Vegetables, Shallot Confit 2,800 (3,080)
Grilled Australian Beef Tenderloin (120g) 4,000 (4,400)
Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau, Grated Onion and Black Pepper Sauce
Grilled Noto Beef Sirloin (120g) 5,800 (6,380)
Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau, Grated Onion and Black Pepper Sauce

Comfort Dishes

Spaghetti Tomato Sauce, Seasonal Vegetables 1,600 (1,760)
Fresh Linguine, Snow Crab, Cream Bisque Sauce 1,800 (1,980)
Beef Curry "Kanazawa Style" Tonkatsu, Cabbage 2,100 (2,310)
Noto Pork Tonkatsu Sandwich with Coleslaw 2,100 (2,310)
Grilled Noto Beef Burger 2,200 (2,420)
Cheddar Cheese, Guacamole, Tomato, Roquette, Red Onion, Dill Pickles

Dessert

Homemade Apple Pie, Vanilla Ice Cream 1,100 (1,120)
Forêt Noir, Kirsch Chocolate Cream, Griotte Sherbet 1,100 (1,210)
Lemon Chiboust, Whipped Cream, Vanilla Ice Cream 1,100 (1,210)

Main

Sautéed Fat Greenling, Braised Green Peas
Noto Pork Bacon, Brown Lemon Butter Sauce
or
Duck Leg Confit, Roasted Potato
Spring Vegetables, Shallot Confit
or
Grilled Australian Beef Tenderloin
Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
Grated Onion and Black Pepper Sauce
(+880 / 80g, +1,650 / 120g)
or
Grilled Noto Beef Sirloin Tenderloin
Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
Grated Onion and Black Pepper Sauce
(+2,200 / 60g)

Slow-Cooked Guinea Fowl Breast, Green Asparagus
Morel Mushroom Duxelles
Hazelnut Flavor Hollandaise Sauce
or
Grilled Australian Beef Tenderloin
Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
Grated Onion and Black Pepper Sauce
(+880 / 80g, +1,650 / 120g)
or
Grilled Noto Beef Sirloin
Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
Grated Onion and Black Pepper Sauce
(+2,200 / 60g)

Main

White Asparagus Ice Cream, Citrus Fruit Vacherin

Dessert

Forêt Noir, Kirsch Chocolate Cream, Griotte Sherbet
or
Fromage Blanc Mousse
Elderflower and Seasonal Fruit Jelly, Citrus Ice Cream

Coffee or Tea

Coffee or Tea

Coffee or Tea

Dessert (+330)

Pastry Chef's Daily Dessert

All sandwiches are served with French Fries or Mixed Greens



3 Course Lunch

3,200 (3,520)

Appetizer

Kaga Boucha Smoked Carpaccio Sea Bream
 Salmon Roe, Wasabi Leaf, Radish
 or
 Noto Pork Pâté de Campagne with Foie Gras
 Homemade Pickles, Dijon Mustard

Main

Sautéed Fat Greenling, Braised Green Peas
 Noto Pork Bacon, Brown Lemon Butter Sauce
 or
 Duck Leg Confit, Roasted Potato
 Spring Vegetables, Shallot Confit
 or
 Grilled Australian Beef Tenderloin
 Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
 Grated Onion and Black Pepper Sauce
 (+880 / 80g, +1,650 / 120g)
 or
 Grilled Noto Beef Sirloin Tenderloin
 Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
 Grated Onion and Black Pepper Sauce
 (+2,200 / 60g)

Dessert

Forêt Noir, Kirsch Chocolate Cream, Griotte Sherbet
 or
 Fromage Blanc Mousse
 Elderflower and Seasonal Fruit Jelly, Citrus Ice Cream

Coffee or Tea

3 Course Lunch Plus

4,500 (4,950)

Appetizer

White Asparagus Salad Mimosa Style
 Bamboo Charcoal Tuile, Caviar, Micro Salad

Main



Slow-Cooked Guinea Fowl Breast, Green Asparagus
 Morel Mushroom Duxelles
 Hazelnut Flavor Hollandaise Sauce
 or
 Grilled Australian Beef Tenderloin
 Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
 Grated Onion and Black Pepper Sauce
 (+880 / 80g, +1,650 / 120g)
 or
 Grilled Noto Beef Sirloin
 Baked Potato, Chive Sour Cream, Sautéed Onion Nouveau
 Grated Onion and Black Pepper Sauce
 (+2,200 / 60g)

Dessert


White Asparagus Ice Cream, Citrus Fruit Vacherin

Coffee or Tea


Starter

Caesar Salad, Romaine Lettuce, Noto Pork Bacon, Parmesan, Croutons 1,600 (1,760)
 Hokkaido Mozzarella, Heirloom Tomatoes, Basil Pesto, Olive Oil 1,800 (1,980)
 Noto Pork Pâté de Campagne with Foie Gras, Homemade Pickles, Dijon Mustard 2,000 (2,200)




Soup

Soup of The Day 900 (990)
 Vegetable Soup "Minestrone" Vermicelli Pasta, Pesto 1,100 (1,210)

Main


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All sandwiches are served with French Fries or Mixed Greens

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 Lemon Chiboust, Whipped Cream, Vanilla Ice Cream 1,100 (1,210)

