

Lunch Course

From 12:00 pm to 2:30 pm

MONACO

6,500 yen

Available from 2 December 2025 to 2 March 2026

Salad with king crab, apple and Yuzu citrus

Seasonal soup

Pan-seared Spanish mackerel with herb salad and apple vinegar dressing

“Gâteau marjolaine” traditional French cake

Coffee or Tea

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Lunch Course

From 12:00 pm to 2:30 pm

NICE

8,500 yen

Available from 2 December 2025 to 2 March 2026

Salad with king crab, apple and Yuzu citrus

Seasonal soup

Pan-seared Spanish mackerel with herb salad and apple vinegar dressing

Oven-roasted Shingen-dori chicken thigh with orange and balsamic caramel sauce

“Gâteau marjolaine” traditional French cake

Coffee or Tea

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Lunch Course

From 12:00 pm to 2:30 pm

CANNES

10,000 yen

Available from 2 December 2025 to 2 March 2026

Salad with king crab, apple and Yuzu citrus

Seasonal soup

Pan-seared Spanish mackerel with herb salad and apple vinegar dressing

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Citron fromage, lemon and cream cheese mousse

Coffee or Tea

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

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