

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

“Gâteau marjolaine” traditional French cake

Coffee or Tea

Prices are inclusive of service charge and tax.
For menu ingredients queries: please ask your server.
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