

Nice Course

Appetizer

Nicoise Salad
Seared Tuna, with Garden Green

Pasta

Choose Your Pasta

Main

Grilled Salmon or Pork or Chicken
or

Grilled Prime Japanese Filet of
Beef (+1200Yen)

Dessert

3Kinds of Chef's Surprise Desserts

Coffee, Tea or Herb Tea

4,200

Antibes Course

Amuse

Today's Amuse

Appetizer

Rainbow trout confit
Yogurt sauce fragrant with herbs

Pasta

Linguine with Scallops and leek Powaro

Main

Grilled Veal Loin
Fond Baud and Tapenade source

Dessert

Dessert Basket of Raspberry with Cocktail
(Collaboration exhibition Chardin)

Coffee, Tea or Herb Tea

5,800

Cannes Course

Amuse

Today's Amuse

Appetizer

Sautéed French Foie Gras
with Roasted Pear

Soup

Veloute of Green Asparagus
with snow Crab and Mushroom

Fish

Rainbow trout confit
Yogurt sauce fragrant with herbs

Meat

Grilled Japanese Filet of Beef
Port wine Reductoin Sauce

Dessert

Chef de pâtissier Dessert

Coffee, Tea or Herb Tea

7,800

Pasta Menu

Spaghetti

Oil Sauce with Prosciutto and 3kinds of Mushroom

Rigatoni Pasta

Cream Sauce with Shrimp and Broccoli

Risotto

Little Scallop and Parmigiano Cheese

Tagliatelle Fresh Pasta

Homemade Salsiccia (Sausage)

Chitarra Fresh Pasta

Oil Sauce with Fresh Tomato and Goat Cheese +1000Yen

Linguine Fresh Pasta

Clam Stock with Oyster and Japanese Leek +200Yen

Squid Ink Tagliolini Pasta

Snow Crab and Sea Urchin, Clam Butter Sauce +250Yen

ANTIBES

MEDITERRANEAN CUISINE

Starters

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| Pâté de Campagne | 1200 |
| Snow Crab with Avocado Tartar, Caciocavallo Cheese Toast | 1200 |
| Seasonal Seafood Carpaccio | 1200 |
| Escabeche of Flounder | 1600 |
| Five Tasting of Appetizer Assorted Plate <i>For 1 or For 2</i> | 1400/2800 |
| Today's Selection of Cheese, Olives Assorted Plate | 1800 |
| Assorted Plate Parma Ham Salami and Grilled Sausage | 1800 |

Hot Appetizers

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|--|------|
| Vegetables Spanish Omelette | 1000 |
| Grilled Vegetables Assorted Plate | 1100 |
| White Wine Braised Little Scallop and Clams | 1300 |
| Chicken Confit | 1400 |
| Sautéed French Foie Gras, with Roasted Peach | 2400 |

Salads & Soup

| | <i>For 1 / For 2</i> |
|--|----------------------|
| Seasonal Vegetables with Bagnacauda Sauce | 1300 |
| Nicoise Salad with Seared Tuna Shaved Sardinian Bottarga | 1300/2600 |
| Steamed Chicken and Romain Lettuce Caesar Salad | 1200/2400 |
| Seasonal Vegetable Soup | 1000 |

Artisan Pasta & Risotto

Pasta Extra Portion +350Yen

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| Spaghetti Oil Sauce with Prosciutto and 3 kinds of Mushroom | 1600 |
| Pennne Rigate Gorgonzora Cheese, Cream Sauce with Almond | 1600 |
| Rigatoni Pasta Cream Sauce with Shrimp and Broccoli | 1700 |
| Tagliatelle Fresh Pasta Homemade Salsiccia (Sausage) | 1700 |
| Chitarra Fresh Pasta Oil Sauce with Fresh Tomato, Goat Cheese and Basil | 1700 |
| Black Tagliolini Fresh Pasta Snow Crab and Sea Urchin, Clam Butter Sauce | 1800 |
| Linguine Fresh Pasta Clam Stock with Oyster and Japanese Leek | 1800 |
| Risotto Carunaroli Little Scallop and Parmigiano Cheese Risotto | 1600 |

Mediterranean Cuisine

For 1 / For 2

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| 『Cassoulet』 Roasted Chicken and Pork Loin, Stewed into a Tomato Sauce | 1600/3200 |
| 『Bouillabaisse』 Soup, Flavored with Saffron and "Soup de Poisson" with lots of Sea Foods | 1700/3400 |
| 『Paella』 Boiled Rice with Sea Foods and Saffron "Speciality Cuisine of Spain" | <i>For 2</i> 3600 |
| 『Fideua paella』 (Pasta Paella) Pasta with Sea Foods and Saffron "Speciality Cuisine of Spain" | <i>For 2</i> 3600 |

Charcoal Grill

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| ANTIBES Charcoal Grill Assorted Plate Tiger Prawn, Big Scallop, Market Fish, Japanese Beef Filet served with 3 kinds of Sauce | 4200/8400 |
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Seafood and Fish

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|---------------------------------|----------|------|
| "Tsukiji" Market Fish / 1 Piece | 400 g | 3200 |
| Acqua Pazza | 400 g | 3800 |
| "Hokkaido" Big Scallop | 3 Pieces | 1600 |
| Tiger Prawn | 2 Pieces | 1500 |
| "Tsukiji" Market Fish | 100 g | 1800 |
| Norwegian Salmon | 120 g | 1400 |

Meat

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|-----------------------------------|-------|------|
| "Japanese" Filet of Beef | 100 g | 3900 |
| | 150 g | 5800 |
| "Japanese" Prime Beef Ribeye | 100 g | 2800 |
| | 200 g | 5400 |
| "Kanagawa Yamayuri" Pork | 100 g | 1800 |
| | 200 g | 3300 |
| "Satuma" Kojyun Chicken | 100 g | 1600 |
| | 200 g | 3000 |
| Australian Lamb Chops | 120 g | 3200 |
| French Challan Region Duck Breast | 120 g | 3900 |

Please choose your favorite side dish

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| Grilled Vegetable |
| Peperonata |
| Galette of Semolina |
| French Foie Gras (+ 1200Yen) |

ANTIBES

MEDITERRANEAN CUISINE

Lunch Menu

Pasta Lunch Set

Garden Green Salad & Soup

Choose Your Favorite Pasta from the Menu

Today's Assorted Dessert

Coffee, Tea or Herbal Infusion

1,800Yen

Antibes Course

Appetizer

Rainbow trout confit
Yogurt sauce fragrant with herbs

Main

Roasted "Japanese" Prime Beef Ribeye

Dessert

Of milk chocolate and raspberry millefeuille
(Collaboration dessert exhibition Chardin)

2,900Yen

Add 600Yen for Half Portion Pasta .

Mollezza Course

Amuse Bouche

Appetizer

Five Tasting Appetizers Plate

Pasta

Choose Your Favorite Pasta from the Menu

Main Dish

Seasonal Fish from Tsukiji Fish Market
Or
"Japanese" Prime Filet of Beef

Dessert

Our chef de Patisserie's today's Selection.

3,900Yen

Seasonal Chef's Special Course

Appetizer, Seasonal Fish, Fresh Pasta, Main Dish and Dessert
In this Course You Can Enjoy the Varieties Foods of the Seasonal
Cuisine from Our Grand Chef.

4,800Yen

Pasta Menu

~Please Choose Your Favorite Pasta~

Extra Portion +150Yen

Spaghetti Tomato Sauce
Bacon and Onion "Amatriciana"

Risotto Parmigiano
Little Scallop Cheese Risotto

Spaghetti Oil Sauce
Prosciutto and 3kinds of Mushroom

Rigatoni Cream Sauce
Shrimp and Broccoli

Tagliatelle Oil Sauce
Homemade Salsiccia(Sausage)

Lunch Drink

- Glass Sparkling Wine 800
- Glass Today's White or Red Wine 1,000
- Lunch Draft Beer (Small) 600
- Lunch Draft Beer (Medium) 800
- Lunch Recommended Cocktail 700
- Lunch Soft Drink 350
 - Orange Juice
 - Grape Fruit Juice
 - Apple Juice
 - Oolong Tea

Lunch Coffee

350

- Coffee (Hot · Iced)
- Tea (Hot · Iced)
- Herbal Infusion (Hot · Iced)
- Espresso (Hot)
- Café Latté (Hot · Iced)
- Cappuccino (Hot)

We Have Other Drink On the Drink List.

Summer Sparkling Free Flow

Please Enjoy Free Flow Sparkling Wine for 60Minutes.

Sparkling Wine "La Novia Secco" 2,000Yen

When You Chose this Menu, It's Obligatory
Ordered by Everybody at a Table.