

Nice Course

Light Casual Menu

Nicoise Salad
Seared Tuna, with Garden Green

Choose Your Pasta from the Left

Grilled Salmon or Grilled Pork
OR
Grilled Prime Japanese Filet of Beef (+900Yen)

3Kinds of Chef's Surprise Desserts

Coffee, Tea or Herb Tea

4,200

Antibes Course

Prix Fixe Menu

Today's Little Appetizer

Choose Your Hors D'Oeuvre

Choose Your Pasta

Choose Your Main Dish

Choose Your Dessert

Coffee, Tea or Herb Tea

5,800

Cannes Course

Chef's Inspiration Signature Dinner

Amuse Bouche

Marinated "Kuruma" Shrimp Basil Pesto

Sautéed White Asparagus Pôtagé
Sautéed French Foie Gras

Today's Fresh Pasta

Charcoal Grilled Tsukiji Market Fish

Charcoal Grilled Prime Filet of Beef

Patissier's Today's Dessert

Coffee, Tea or Herb Tea

7,800

Hors D'Oeuvre

- Antibes Pâté with Balsamic, Garden Green Salad
- Seasonal Seafood Carpaccio, Capper Vinaigrette
- Brandade Croquette Cake, Dry Tomato Sauce
- Roasted Vegetables Farcie, Paprika Purée

Pasta

Spaghetti Pasta

Prosciutto and Cabbage Alio Olio

Rigatoni Pasta

Hashed Shrimp and Broccoli Cream Sauce

Risotto

Mushrooms and Parmigiano Cheese Risotto

Tagliatelle Fresh Pasta

Burdock and Ragout Sauce Bolognese

Chitarra Fresh Pasta

Tomato and Goat Cheese, Fresh Basil +100Yen

Linguine Fresh Pasta

Sautéed Oyster and Leek, Lemon Oil Sauce +200Yen

Squid Ink Tagliollini Pasta

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

Main Dish

- Char Grilled Prime Japanese Filet of Beef +900 円
- Char Grilled French Challan Duck Breast +600 円
- Char Grilled Australian Lamb Chops +400 円
- Char Grilled Tsukiji Market Fish +200 円
- Char Grilled Norwegian Salmon
- Char Grilled Hokkaido Big Scallop and Tiger Prawn
- Char Grilled Satsuma Koujyun Chicken
- Char Grilled Kanagawa Yamayuri Pork

※Additional Side dish Sautéed French Foie Gras +1200 円

Dessert

- Milk Tea Parfait with "Sakura" Sparkling
- "Matcha" and White Chocolate Mousse, Espresso Ice
- Vanilla and Strawberry Ice "Vacherin"
- Orange and Chocolate Pate Brick Mille Feuille

ANTIBES

MEDITERRANEAN CUISINE

Starters

Today's Selection of Cheese, Olives Assorted Plate	1800
Parma Ham Salami and Grilled Sausage Assorted Plate	1800
Today's Pâté	1000
Snow Crab with Avocado Tartar, Caciocavallo Cheese Toast	1200
Seasonal Seafood Carpaccio	1100
Escabèche of Fish and Marinated Mushrooms	1000
Five Tasting of Appetizer Assorted Plate For 1 or For 2	1300 / 2600

Hot Appetizers

Vegetables Spanish Omelette	900
Grilled Vegetables Assorted Plate	1000
Brandade Croquette Cake Dry Tomato Sauce	1100
Roasted Vegetables Farcie, with Paprika Purée	1200
White Wine Braised "Hiroshima" Mussels and Clams	1200
Sautéed French Foie Gras Roasted Dark Cherry Compote	2400
White Asparagus Cream Soup	1300

Salads & Vegetables

Seasonal Vegetables with Bagnacauda Sauce	1300
Nicoise Salad with Seared Tuna Shaved Sardinian Bottarga	1100 / 2200
Steamed Chicken and Romain Lettuce Ceasard Salad	1200 / 2400
Seasonal Vegetables and Mixed Leafs Green Salad	1000 / 2000
Tomato and Mozzarella Cheese Capresse	900

Artisan Pasta & Risotto

Pasta Extra Portion	+200Yen
Spaghetti Pasta Prosciutto and Cabbage Alio Olio	1800
Pennne Rigate Gorgonzora Cheese, Cream Sauce with Almond	1800
Rigatoni Pasta Hashed Shrimp and Broccoli Cream Sauce	1800
Tagliatelle Fresh Pasta Burdock and Ragout Sauce Bolognese	1800
Chitarra Fresh Pasta Fresh Tomato and Sainte Maure Goat Cheese, Fresh Basil Flavor	1900
Black Tagliolini Fresh Pasta Snow Crab and Sea Urchin, Clam Butter Sauce	1900
Linguine Fresh Pasta Sautéed Oyster and "Senju" Leek, Oil Sauce Cirus Lemon Flavor	1900
Risotto Carunaroli Mushrooms and Parmigiano Cheese Risotto	1700

Mediterranean Cuisine Recommendation For 1 / For 2

『Cassoulet』 Roasted Chicken and Pork Loin, Stewed into a Tomato Sauce	1600 / 3200
『Roasted Chicken Confit』 With Low Temperature We Slowly Oven Cooked the Chicken	1300 / 2600
『Bouillabaisse』 Soup, Flavored with Saffron and "Soup de Poisson" with lots of Sea Foods	1500 / 3000
『Paella』 Boiled Rice with Sea Foods and Saffron "Speciality Cuisine of Spain"	For 2 3600

Charcoal Grill from our Open Kitchen

ANTIBES Charcoal Grill Assorted Plate Tiger Prawn, Big Scallop, Market Fish, Japanese Beef Filet 3 Sauces	For 2 8800
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Seafood and Fish

"Hokkaido" Big Scallop Reduced Fumée Butter Estoragon Sauce 2 Pieces	1600
Tiger Prawn Bisque Sauce 2 Pieces	1600
Canadian Lobster Ameriquaine Sauce	3900
"Tsukiji" Market Fish Soup de Poisson Dill Sauce 1 0 0 g	1800
"Tsukiji" Market Fish / 1 Piece Acqua Pazza 4 0 0 g	3200
Acqua Pazza 4 0 0 g	3800
Norwegian Salmon Tapenade Sauce 1 2 0 g	1600

Meat

"Japanese" Filet of Beef Fond de Veau and red wine Sauce 5 0 g	2500
1 0 0 g	3900
1 5 0 g	5800
"Kanagawa Yamayuri" Pork Cherry Tomato Vinegar Sauce 1 0 0 g	1900
2 0 0 g	3400
"Satuma" Kojyun Chicken Jus de Veau Herb Sauce 1 0 0 g	1900
2 0 0 g	3400
Australian Lamb Chops Fond de Agneau Sauce 6 0 g	2200
1 2 0 g	3500
French Challan Region Duck Breast Orange Vinegar Sauce 1 2 0 g	3900

《With Your Grill Dish, Please Choose Your Favorite Side Dish》

- Vegetables Ratatouilles
- Sautéed Potatoes and Mushrooms
- Grilled Seasonal Vegetables
- Mixed Leaf Green Salads
- Red Onion Pickles and Sautéed Polenta
- Stewed White Beans and Tomato Sauce
- Sautéed French Foie Gras +1200 Yen

ANTIBES

MEDITERRANEAN CUISINE

Weekday Lunch Set

Served with Whipped Butter and Focaccia Bread

A

Seared Tuna with Nicoise Salad
Green Salad with Seasonal Vegetables Olive Pesto

B

Chicken Leg Confit
*Roasted Chicken with Tomato Stew Steamed Potato
Served with Green Salad*

C

Polpettini Tomato Stew
*Meat Balls and Seasonal Vegetables Tomato Stew
Served with Green Salad*

D

Choose Below
Mushrooms and Parmigiano Cheese Risotto
Or
Mozzarella and Fresh Basil Tomato Sauce
Served with Green Salad

1,000Yen

Lunch Dessert

- Tiramisu
 - Pound Cake and Ice Cream
- 400Yen
- 3 Tastes of Chef's Surprise Dessert
- 800Yen

Pasta Lunch

Rolled Steam Chicken
Green Salad Home Made Mayonaise

Choose Your Pasta from Below

Today's Assorted Dessert

Coffee, Tea or Herb Tea

1,800Yen

Lunch Drink

- Lunch Glass Sparkling Wine 700Yen
 - Lunch Beer (Small) 500Yen
 - Lunch Beer (Regular) 800Yen
 - Orange Juice 300Yen
 - Grape Fruit Juice 300Yen
 - Apple Juice 300Yen
 - Coffee (Iced or Hot)
 - Tea (Iced or Hot)
 - Herbal Tea (Iced or Hot)
 - Espresso
 - Café Latte (Iced or Hot) +50Yen
 - Cappuccino (Iced or Hot) +50Yen
- 300Yen

Antibes Course

~Starter~

Tartare of Norwegian Salmon
Potato Purée and "Ikura"

~Main Dish~

Roasted "Japanese" Prime Beef Ribeye
Rucola and Cheese Fresh Salad

~Dessert~

Orange and Chocolate Cannoli
Fresh Ginger Semifreddo

Coffee, Tea or Herb Tea

2,900Yen

~For additional Food Suggestion~
Choose your Favorite Pasta from Below
+600Yen

Mollezza Course

Amuse Bouche

~Starter~

Five Tasting Appetizers Plate

~Pasta~

Choose Your Pasta from Below

~Main Dish~

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

~Dessert~

3 Tastes of Chef's Surprise Dessert

Coffee, Tea or Herb Tea

3,900Yen

Tasting Course

Amuse Bouche

~Starter~

Five Tasting Appetizers Plate

~Fish~

Hot Appetizer with Seasonal Fish

~Pasta~

Today's Home Made Pasta

~Main Dish~

"Japanese" Prime Filet of Beef

~Dessert~

Today's Chef's Dessert

Coffee, Tea or Herb Tea

4,800Yen

Pasta Menu

~Please Choose Your Favorite Pasta~

Extra Portion +150 Yen

Spaghetti Pasta

Fresh Mozzarella Cheese, Tomato Sauce

Spaghetti Pasta

Prosciutto and Cabbage Alio Olio

Rigatoni Pasta (Short Pasta)

Hashed Shrimp and Broccoli Parmesan Cream Sauce

Tagliatelle Pasta (flat Pasta)

Burdock and Ragout Sauce Bolognese

Risotto

Mushrooms and Parmigiano Cheese Risotto

Sparkling Free Flow

Please Enjoy Free Flow Sparkling
with Course Menu
Antibes, Mollezza, and Tasting Course

in 11:00 ~ 11:30 60 Minutes 1,200 Yen

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