

RÉGINE

Premier

Homemade Smoked “Fujinosuke” Salmon from Yamanashi
Fennel and Citrus [m, e]

Fish of the Day, Sauce Vierge
Or
Pig’s Trotters and Mushroom Crepinette
Potato Purée and Madeira Sauce [e, m]

Today’s Dessert, Milk Ice Cream [m, e, wh, w]

Mignardises

Coffee or Tea

¥5,800

wh = wheat p = peanuts m = milk e = egg b = buckwheat c = crab s = shrimp w = walnut

Please be advised that seasonal ingredients will be changed depending on market availability.
All prices include consumption tax and service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering
If you wish to enjoy a vegetarian or vegan menu, please feel free to inform our staff.

RÉGINE

Celeste

Cold Corn Cream Soup with Croutons [m, e, wh]

Homemade Smoked “Fujinosuke” Salmon from Yamanashi
Fennel and Citrus [m, e]

Local Fish of the Day, Basil Marnier Sauce [m]
Or
Sautéed Half Canadian Lobster with Seasonal Vegetables [m, s, c]
Additional Charge ¥2,700

Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée [m]
Or
Roasted Awaodori Chicken from Tokushima, Supreme Sauce [m]
Or
Grilled Kobe Beef Rump with French Fries and Vegetable Natural Jus [m]
Additional Charge ¥5,500 /100g, ¥8,500 /150g, ¥12,000 /200g

Lemon Cream Fromage Blanc Mousse

Yogurt Ice Cream and Lime Jelly [m, e, wh]

Mignardises

Coffee or Tea

¥8,500

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Étoile

Marinated Shrimp with Paprika Mousse and Gazpacho [m, s, e]

RÉGINE Pâté en Croûte [m, e, wh]

Conger Eel Beignets with Summer Vegetables
Served with Manganji Peppers and Ginger Condiment
Or

Sautéed Half Canadian Lobster with Seasonal Vegetables [m, s, c]
Additional Charge ¥2,700

Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée [m]
Or
Roasted Lamb Chops, Vegetable Étuvée [m]
Or

Grilled Kobe Beef Rump with French Fries and Vegetable Natural Jus [m]
Additional Charge ¥5,500 /100g, ¥8,500 /150g, ¥12,000 /200g

Peach Melba, Vanilla Ice Cream and Raspberry Sauce [m, e, wh]

Mignardises

Coffee or Tea

¥12,000

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