ESTERRE BY ALAIN DUCASSE

PALACE HOTEL TOKYO

LUNCH · DINNER

MENU DÉJEUNER

STARTER, MAIN COURSE, DESSERT, COFFEE OR TEA	STARTER, 2 MAIN COURSES, DESSERT, COFFEE OR TEA
14000	19000

STARTER

Lightly smoked sardine, confit fig and almond

Shirasu omelet, autumn salad leaves

Raw and cooked mushrooms, delicate velouté

MAIN COURSE

Grilled suzuki, tiny potatoes, sea-scented broth and hazelnut

Seared tai, tender fennel and grape, frond jus

Free-range chicken in the fireplace, lightly creamed celeriac and leeks

Local beef, gourd, torrefied seed condiment, mint sauce

Monsieur Tanaka beef from Kobe, quick-sautéed artichokes, leaf jus — suppl. 25,000

DESSERT

Rum baba like in Monte-Carlo

Soft and creamy chocolate from Alain Ducasse Manufacture in Tokyo, cocoa nib shortbread and long pepper

Kiwi, cereal and goat milk foaming composition, tarragon pesto

All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Production areas may change depending on availability.
For inquiries about rice-based foods, kindly ask our service staff.

DINNER

CHEF SUGGESTS SIGNATURE DISCOVER HIS MENU PREPARED WITH THE BEST SEASONAL PRODUCTS 38000

Delicately pearly botanebi, delicate saffron gelée, gold caviar

Lightly cooked kinmedai, fennel and grape, fennel frond green sauce

Seared fillet of matsukawa, tender celeriac, haelnut cooking jus

Akaushi beef, quick-sautéed artichokes, leaf jus

OR

Monsieur Tanaka beef from Kobe, quick-sautéed artichokes, leaf jus suppl. 25,000

Please choose your favorite dessert from 'à la carte'

Coffee or tea

MENU CARTE · STARTER, MAIN COURSE, DESSERT, COFFEE OR TEA 24000

Lightly cooked kinmedai, fennel and grape, fennel frond green sauce

Cep cooked in a chestnut tree leaf, quick-sautéed kale and herbs

Charred local line-caught tuna, fall salad, walnut condiment

Delicately pearly botanebi, delicate saffron gelée, gold caviar

Tender Ezo awabi, mushrooms and black figs, sea-scented jus with vin jaune

Seared fillet of matsukawa, tender celery, hazelnut cooking jus

Wild salmon on the embers, red gourd and shallot, reduction with mustard grains

Blue lobster in its natural way, tiny potatoes and spinach leaves, homardine suppl. 3,300

Saddle of Ezo shika on the embers, braised cabbage, poivrade sauce

Veal from Hokkaido in a cocotte, simmered Swiss chard white, stuffed greens

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DINNER

MENU CARTE · STARTER, MAIN COURSE, DESSERT, COFFEE OR TEA · CONTINUED

Akaushi beef, quick-sautéed artichokes, leaf jus

Monsieur Tanaka beef from Kobe, quick-sautéed artichokes, leaf jus — suppl. 25,000

Selection of French cheeses — suppl. 3,900

Rum baba like in Monte-Carlo

Soft and creamy chocolate from Alain Ducasse Manufacture in Tokyo, cocoa nib shortbread and long pepper

Apple and juniper berry composition, pine nut cream

Lemon refreshed with herbs, unctuous fromage blanc and flower honey

Raspberries two ways, light yogurt foaming, mint cooking jus

Starter, 2 main courses, dessert, coffee or tea: 29000

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