

RUE D'OR

LE BISTRO IF

PARTY PLAN

PETIT BISTRO

Snacks & Free Flow Beverage | 2,500
Limited to 60 minutes

FOOD

SNACK

Truffle French Fries, Camembert Sauce
Baguette, Pork Rillettes

BEVERAGE

DRAFT BEER

Suntory Premium Malt's

HIGHBALL

Dewar's White Label
Maker's Mark Red Top

SOFT DRINK

Orange Juice
Grapefruits Juice
Oolong Tea
Pepsi Cola
Ginger Ale

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GOURMET BISTRO

3 Dishes & Free Flow Beverage | 5,000
4 Dishes & Free Flow Beverage (no supplement charge) | 7,500
Limited to 90 minutes

FOOD

HORS D'OEUVRE

Smoked Salmon Trout, Classic Condiments
Cold Cuts Platter, Pate, Charcuterie +800
Cheese Platter, Dried Fruit & Nuts +800
Caesar Salad
Escargot Bourguignon
Crab Croquette, Tartare Sauce
Prawns à l'Ail
Onion Soup, Gruyere

PLAT PRINCIPAL

Beef Steak, Café de Paris Butter +1,000
Braised Beef Bourguignon
Lamb Navarin, Olives
Coq au Vin
Duck Confit +1,000
White Fish Beignet, Tartare Sauce
Seafood au Gratin

SIDE

Mashed Potato
French Fries
Creamed Spinach
Sautéed Mushroom
Ratatouille

DESSERT

Crème Brûlée
Gâteau Chocolat
Profiteroles, Chocolate Sauce
Sliced Seasonal Fruit
Ice Cream or Sorbet

RUE D'OR

BEVERAGE

SPARKLING WINE

Espace Brut +1,500

WINE BY THE GLASS

Pays d'Oc Chardonnay

Pays d'Oc Cabernet Sauvignon

DRAFT BEER

Suntory Premium Malt's

HIGHBALL

Dewar's White Label

Maker's Mark Red Top

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Oolong Tea

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DINNER MENU PRIX FIXE

4 Courses (entrée, soup, plat principal, dessert)	¥7,400
5 Courses (entrée, soup, poisson, viande ou volaille, dessert)	¥9,400

ENTRÉE

Pork & Duck Pâté en Croûte
Fruit Chutney, Cornichon, Dijon Mustard

Marinated Sakura Sea Bream
Mustard Lemon Dressing, Asparagus, Herb Oil

Add Caviar | +1,400

Escargot a la Bourguignonne
Garlic Herb Butter, Croûton

SOUPE

French Onion Soup
Gruyère, Croûton

Green Pea Veloute
Canola Flower, Sakura Shrimp, Onion Flan, Mint Oil

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PLAT PRINCIPAL

Sautéed Flounder 'Sole' Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Sautéed Canadian Lobster Tail | +2,000
Americaine Sauce, Sautéed Potato, Provençal Tomato

Braised Beef Cheek Bourguignon
Potato Purée, Mushroom, Bacon, Pearl Onion

Sautéed Beef Tenderloin, 150 g | +4,300
Red Wine Sauce, Potato Purée, Glazed Carrots

Duck Leg Confit
Red Wine Sauce, Potato Purée, Provençal Tomato

Add Pan Fried Duck Foie Gras | +2,500

DESSERT

Yuge Farm Yogurt, Mango & Cherry Parfait
Sakura Blossom Syrup

Gateau au Chocolat
Fruit Sauce

DINNER A LA CARTE

ENTRÉE FROIDE

Pork & Duck Pâté en Croûte Fruit Chutney, Cornichon, Dijon Mustard	2,400
Marinated Sakura Sea Bream Mustard Lemon Dressing, Asparagus, Herb Oil	2,200
Add Caviar	+1,200
Smoked Salmon Trout Sour Cream, Caper, Lemon	2,600
Charcuterie Platter Bayonne Ham, Jambon Blanc & Cured Sausage	2,600
Caesar Salad Romaine Lettuce, Bacon, Parmesan	1,800
Cheese Platter Seasonal Selection, Condiments & Fruit Bread	3,600

ENTRÉE CHAUDE

Escargot Bourguignon Garlic Herb Butter, Croûton	2,000
Sautéed Duck Foie Gras Caramelized Apple with Calvados, Port Wine Sauce	3,700
Fried Crab Cakes Tartare Sauce, Lemon	3,200

SOUPE

French Onion Soup Croûton, Gruyère	1,800
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Lobster Bisque Cognac, Hokkaido Cream, Chives	2,300
Green Peas Veloute Canola Flower, Sakura Shrimp, Onion Flan, Mint Oil	1,600
POISSON	
Sautéed Flounder 'Sole' Meunière Lemon Butter Sauce, Roasted Potato, Ratatouille	2,800
Fried Alaskan Cod Beignet Tartare Sauce, French Fries, Creamed Spinach	2,600
Bouillabaisse Mixed Seafood & White Fish, Baguette, Rouille Sauce	3,800
Sautéed Canadian Lobster Tail Americaine Sauce, Sautéed Potato, Provençal Tomato	5,200
VIANDE	
Steak & Frites Beef Hanger Steak, French Fries, Café de Paris Butter, Green Salad	2,800
Braised Beef Cheek Bourguignon Potato Purée, Mushroom, Bacon, Pearl Onion	3,200
Roasted Lamb Chops Garlic Herb Butter, Sautéed Potato, Provençal Tomato	4,200
Rue d'Or Beef Burger Ground Japanese Beef, Gruyère, Bacon, French Fries, Green Salad	3,400
Sautéed Japanese Beef Tenderloin Red Wine Sauce, Potato Purée, Glazed Carrots	7,500
Add Pan Fried Duck Foie Gras	+2,500

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VOLAILLE

Duck Leg Confit 2,800
Red Wine Sauce, Potato Purée, Provençal Tomato

Roasted Japanese Chicken Breast 2,600
Pickled Mustard Cream Sauce, Mashed Potato, Glazed Carrot

PETIT PLAT

Potato Purée 600

French Fries 600

Sautéed Potato 800

Ratatouille 800

Glazed Carrot 600

Creamed Spinach 800

Provençal Tomato 1,200

DESSERT

Crème Brûlée 1,600
Chantilly Cream

Gateau au Chocolat 1,800
Fruit Sauce

Profiteroles 1,600
Vanilla Ice Cream, Chocolate Sauce

Yuge Farm Yogurt, Mango & Cherry Parfait 2,200
Sakura Blossom Syrup

Sliced Seasonal Fruit 2,000

Ice Cream & Sorbet 600
Vanilla, Chocolate, Strawberry

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