

La Fleur

July Dinner Menu



HOTEL GRANVIA
KYOTO

Magnifique

JPY9,240-

Amuse-bouche

Pudding of sea urchin with jure of sea eel

Appetizer of the Day

Onion gratin soup

Sautéed today's fish and lobster sauce

Grانيتé

Grilled pork, sauce mustard and cherry

or

Roasted duck and flavored ginger sauce

or

Roasted chicken and estragon flavored sauce

or

Grilled beef with miso flavor sauce

(+ ¥1,155)

Dessert Starter

Chef's Selected Desserts

Coffee

Petit Four

*Please note that the Menu are subject to change without prior notice

*Prices shown are inclusive of tax and 10% service charge.

Menu Suggestion

JPY11,550-

Amuse-bouche

Grilled whelk with marinated eggplant

Appetizer of the Day

Terrine of foie gras with grilled fig marmalade

Catch of the Day
(Fresh Grilled Fish)

Granité

Roasted duck and ginger flavored sauce

or

Grilled beef with miso flavored sauce

or

Grilled Japanese fillet with mustard sauce

(+ ¥1,155-)

Dessert Starter or cheese

Chef's Selected Desserts

Coffee

Petit Four

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Menu Etè

JPY15,015-

Amuse-bouche

Grilled whelk with marinated eggplant

Roasted lobster and shrimp sauce

Sautéed foie gras with stewed eel by red wine

Grilled salmon “Tokishirazu” and fresh tomato sauce

Granité

Grilled beef with miso flavored sauce

or

Grilled Japanese fillet with mustard sauce

Dessert Starter or cheese

Chef's Selected Desserts

Coffee

Petit Four

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