

La Fleur

July Lunch Menu



HOTEL GRANVIA
KYOTO

Elégant

JPY4,042-

Amuse-bouche

Appetizer

Grilled whelk with marinated eggplant

or

Appetizer of the Day

or

Pudding of sea urchin with jure of sea eel

or

Terrine of foie gras with grilled fig marmalade

(+ ¥1,155)

Seafood

Meuniered today's fish and charred butter sauce with zucchini puree

or

Sautéed today's fish and sauce lobster

or

Grilled salmon "Tokishirazu" and fresh tomato sauce

or

Onion gratin soup

Entree

Roasted duck and flavored ginger sauce

or

Roasted chicken and estragon flavored sauce

or

Grilled pork with cherry and mustard sauce

or

Grilled beef with miso flavored sauce

(+ ¥1,155)

Chef's Selected Desserts

Coffee and 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 Luxe

JPY5,775-

Amuse-bouche

Appetizer of the Day

Onion gratin soup

< Catch of the Day >

Fresh grilled fish

Granité

Roasted lamb flavored sauce

or

Roasted chicken and estragon flavored sauce

or

Grilled pork with cherry and mustard sauce

or

Grilled beef with miso flavor sauce

or

Grilled Japanese fillet with mustard sauce

Chef's Selected Desserts

Coffee

Petit Four

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Menu Supérieur

JPY9,240-

Amuse-bouche

Pudding of sea urchin with jure of sea eel

Terrine of foie gras

Roasted lobster and shrimp sauce

Meuniered today's fish and charred butter sauce with zucchini puree

Granité

Grilled beef with miso flavored sauce

or

Grilled Japanese fillet with mustard sauce

Chef's Selected Desserts

Coffee

Petit Four

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