

RÉGINE

A la Carte

Cold Appetizer

Signature

Homemade Smoked “Fujinosuke” Salmon, Fennel and Citrus [m, e] ¥2,900

Seasonal Vegetables Grecque, Marinated Shrimp [s] ¥3,200

Mozzarella, Tomato and Avocado Salad [m] ¥2,900

Sautéed King Crab, Tomato and Avocado Salad [m, c] ¥7,200

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RÉGINE Pâté en Croûte [m, e, wh] ¥3,200

Hot Appetizer

Poached Egg and Sautéed Shiitake Mushroom and Guanciale ¥2,900

Parsley Coulis and Mushroom Foam [m, e]

Sautéed Scallops, Celeriac Purée [m] ¥3,500

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.

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Soup

Sweet Potato Cream Soup, Croûton [m, e, wh] ¥2,200

French Onion Soup [m, e, wh] ¥2,200

Fish

Fish of the Day, Tomato and Virgin Olive Oil Sauce Vierge [m] ¥5,200

Plancha Grilled Alfonsino, Aioli Tartine with Bouillabaisse Sauce [wh, m, e] ¥5,200

Canadian Lobster Fricassée [m, s, c] ¥10,700

Meat

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Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée [m] ¥5,200

Roasted Lamb Chops, Vegetable Étuvée [m] ¥6,500

Roasted Awaodori Chicken, Mushroom Supreme Sauce [m] ¥5,000

Today's Special Wagyu Beef Steak Frites

French Fries and Maître d'Hôtel Butter [m]	100g	¥8,700
	150g	¥11,400
	200g	¥14,200

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Les Desserts & Les Fromages

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Lemon Cream Fromage Blanc Mousse

Yogurt Ice Cream and Strawberry [m, e wh] ¥1,800

Mont Blanc, Cassis Sauce and Hazelnut Ice Cream [m, e, wh] ¥2,000

Chocolate Soufflé, Raspberry Ice Cream [m, e, wh] ¥2,400

Today's Cake or Tart, Milk Ice Cream [m, e, wh, w] ¥1,800

Fresh Cheese [m, e, wh, w] ¥3,800

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