

La Biblioth que Set Menu

Without pairing  45/pp With pairing  70/pp

Milk bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers

Wine pairing: Grower Series x Fondo Antico, Sicilian Red, Italy or

Sake pairing: Bunraku Karakuchi Oniwaka Honjozo

or

Onion Soup, Smoked Cheddar, English Muffin

Wine pairing: Firestone, Riesling, Santa Barbara, California 2021 or

Sake pairing: Heavensake, Junmai 12



Risotto, Spiced-Butternut, Hazelnuts, Citrus

Wine pairing: Sobrero Francesco, Langhe Nebbiolo, Piedmont, Italy 2021 or

Sake pairing: Fujii Shuzo, The Night Emperor, Tokubetsu Junmai

or

Chicken Breast, Parsnips, Pickled Blackberries, Cavolo Nero

Wine pairing: Grower Series x Carlos S nchez, Old-Vine Macabeo, La Mancha or

Sake pairing: Akashi-Tai, Junmai Daiginjo Genshu



Plums, Sichuan Ice Cream, Lemon Cake

Wine pairing: Kikelet Late Harvest, Tokaji, Hungary 2018 or

Sake pairing: Chiyomusubi Ultra Yuzu

or

Chocolate Cr meux, Miso Caramel, Hazelnuts, Pear, Cocoa Nibs Crisps

Wine pairing: Niepoort Ruby Dum Port, Portugal or

Sake pairing: Awashizuku, Junmai Shusake Sparkling

For any allergies please ask our staff.

Wine is served in 80ml & 100ml measure, Sake and sweet wine 50ml.

Service charge of 13.5% will be added to the final bill