

Parabola bistro menu
April 2017

Welcome to our bistro menu ~ lots of tasty dishes to accompany our
fabulous wines

Small plates ¥750

Mixed marinated olives

Spiced nuts with hickory smoke

Fromage fort toasts

Hearty snacks and pasta ¥1,500

Galette complete | Bacon, egg, Comte cheese

Sausage assortment: Merguez | Traditional English style pork and herb

Spaghetti | Spicy red wine tomato sauce

Penne | Sticky braised oxtail sauce

Fresh egg pasta | Blue cheese bacon cream sauce

Fresh egg pasta | Organic pesto

The Bacon Sandwich ¥2,000

Triple decker featuring the finest bacon available in Japan

Parabola Cheese plate ¥2,000

A selection of 5 fine cheeses from France and beyond / served with freshly
baked baguette

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Charcuterie plate ¥2,000

Herb salami | Jamon di Serrano | Home made pork terrine | Chorizo | Served
with freshly baked baguette and mustard

Salade Gourmande ¥2,000

Salade leaves | Mixed cheese | Bacon | Serrano ham | Potatoes | Cheese |
Poached egg | Honey mustard dressing

Braised lamb shank ¥2,500

Served with creamy potato gratin

Desserts ¥1,000

Molten chocolate cake (2 portions)

Crepes suzette

Pudding wines ¥1,000-

Ask for our selection of yummy sticky wines from France and beyond to
accompany your dessert – or as a perfect dessert replacement
