

Menu

Lunch 11:30 - 14:30 (14:00 L.O.)

Afternoon tea 11:30 - 16:00 (14:00 L.O.)

Dinner 17:30 - 20:00 L.O.

Bar Weekdays | 17:30 - 22:00 (21:00 L.O.)

Fri/Sat | 17:30 - 22:30 (22:00 L.O.)

Closed Day | Sun/Tue

Hors d'oeuvre

Tomato, mozzarella cheese Perilla olive oil	¥ 800
Bagna Cauda with seasonal Vegetables	¥ 1,200
Smoked salmon	¥ 1,000
Assorted raw ham	¥ 1,200
Pate de campagne	¥ 1,200
SANSYU Pork rillettes with baguette	¥ 1,200
Assorted ham	¥ 1,500
Assorted Cheese	¥ 1,500



Tomato, mozzarella cheese
Perilla olive oil



Bagna Cauda
with seasonal Vegetables



Smoked salmon



Assorted raw ham



Pate de campagne



SANSYU Pork rillettes
with baguette



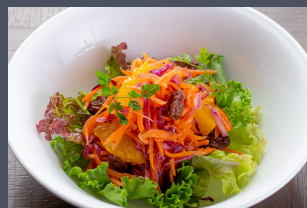
Assorted ham



Assorted Cheese



Rich taste potato salad



Citrus and carrot salad



Caesar salad



Delicious tomato salad



Toyohashi Quail egg Nicoise salad



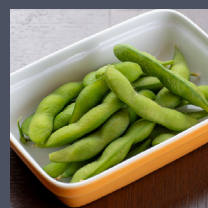
Raw ham salad

Salad

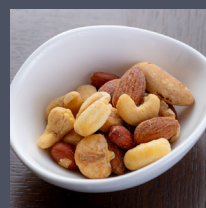
Rich taste potato salad	¥ 550
Citrus and carrot salad	¥ 550
Caesar salad	¥ 650
Delicious tomato salad	¥ 650
Toyohashi Quail egg Nicoise salad	¥ 1,000
Raw ham salad	¥ 1,200

Otsumami

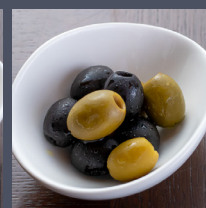
Edamame	¥ 500
Mixed nuts	¥ 500
Olives	¥ 500
Dried fruit	¥ 500
Tortilla chips	¥ 500
Pickles	¥ 500
Pickled Quail eggs	¥ 500
Chocolate	¥ 700
Beef jerky	¥ 1,200



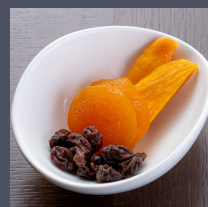
Edamame



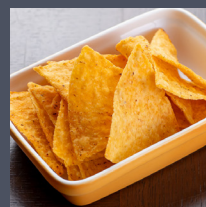
Mixed nuts



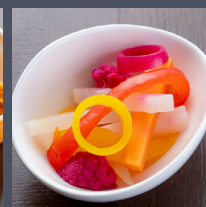
Olives



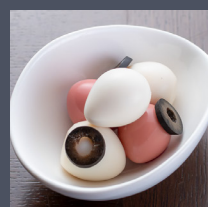
Dried fruit



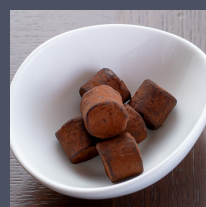
Tortilla chips



Pickles



Pickled Quail eggs



Chocolate



Beef jerky



Seasonal potage soup



Vegetable-minestrone



Onion gratin soup

Soup

Seasonal potage soup ¥ 650

Vegetable-minestrone ¥ 650

Onion gratin soup ¥ 800

Egg dish

Oven baked ratatouille and eggs ¥ 800

Spanish Omelette ¥ 800



Oven baked ratatouille and eggs



Spanish Omelette

Fried Food

French fries(salt)	¥ 500
French fries(Spicy)	¥ 600
Chicken nuggets	¥ 650
Fish and Chips with tartar sauce	¥ 800
Shrimp fritters	¥ 800
Onion rings	¥ 1,300



French fries(salt)



French fries(Spicy)



Chicken nuggets



Fish and Chips
with tartar sauce



Shrimp fritters



Onion rings



KINUHIME salmon Provençal style



Seafood gratin



Tomato braised seafood



Seafood bouillabaisse



Steamed clams with white wine

Fish dish

Seafood gratin	¥ 1,200
KINUHIME salmon Provençal style	¥ 1,300
Tomato braised seafood	¥ 1,500
Seafood bouillabaisse	¥ 2,000
Steamed clams with white wine	¥ 2,000

Meat dish

DANDO beef hamburger steak ¥ 1,800

Braised SANSYU pork in Demi-Glace sause ¥ 2,200

Braised Beef cheek in red wine ¥ 2,800

Beef stroganoff ¥ 2,800
(with butter rice)

GENSEN MIKAWADORI 1 piece ¥ 2,300
chicken thigh(Grill or Steak)

SANSYU pork loin 100g ¥ 1,600
(Grill or Steak) 200g ¥ 3,200

Beef loin 100g ¥ 2,000
(Grill or Steak) 200g ¥ 4,000

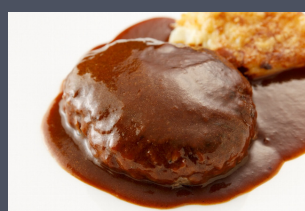
Beef fillet 100g ¥ 3,000
(Grill or Steak) 200g ¥ 6,000

DANDO Beef loin 100g ¥ 3,500
(Grill or Steak) 200g ¥ 7,000

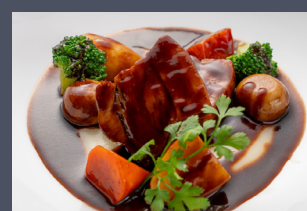
DANDO Beef fillet 100g ¥ 4,500
(Grill or Steak) 200g ¥ 9,000



Braised Beef cheek in red wine



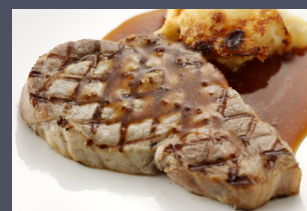
DANDO beef hamburger steak



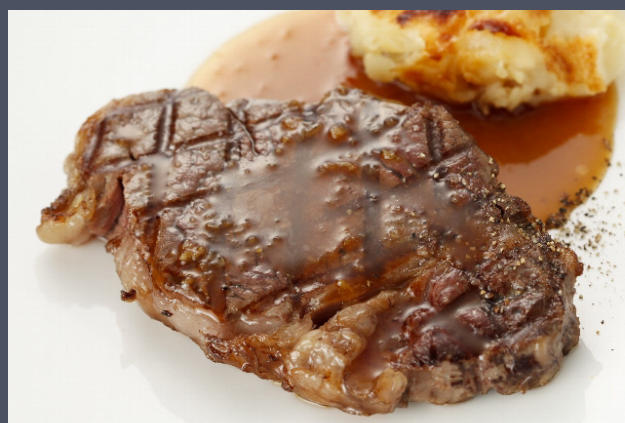
Braised SANSYU pork in Demi-Glace sause



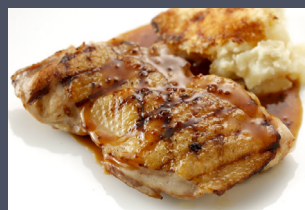
Beef stroganoff



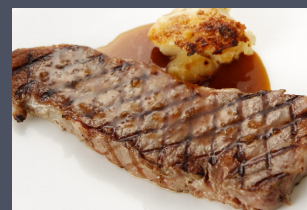
SANSYU pork loin (200g)



DANDO Beef fillet (200g)



GENSEN MIKAWADORI chicken thigh 1 piece



DANDO Beef loin (200g)

Pasta

SANSHYU pork Bolognese ¥ 1,200

Neapolitan (Japanese Ketchup pasta) ¥ 1,200

Carbonara ¥ 1,500

Vongole Bianco ¥ 1,600

DANDO beef meat pasta ¥ 2,500



SANSHYU pork Bolognese



Carbonara



Neapolitan (Japanese Ketchup pasta)



Vongole Bianco



DANDO beef meat pasta



GENJI WAGYU beef curry

Rice dish

GENJI WAGYU beef curry ¥ 1,800

Rice ¥ 300

Bread ¥ 300



Course

コース料理

Orders accepted on the day

< minimum 1person >

A Course

¥ 3,000

Hors d'oeuvre

Soup

Meat dish

Dessert

Bread

Coffee or Tea

B Course

¥ 4,500

Hors d'oeuvre

Soup

Fish dish

Meat dish

Dessert

Bread

Coffee or Tea

C Course

¥ 6,000

Hors d'oeuvre

Soup

Fish dish

Meat dish

Pasta

Dessert

Bread

Coffee or Tea

Dessert

Coffee Jelly ¥ 400



Fruit Jelly



Coffee Jelly

Fruit Jelly ¥ 400



DOUMAI Milk Pudding

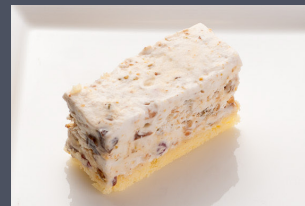


Chocolate Cake

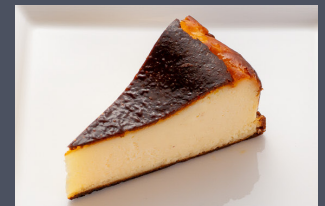
DOUMAI Milk Pudding ¥ 450

Chocolate Cake ¥ 450

Nougat glace ¥ 450



Nougat glace



Burnt Basque Cheesecake

Burnt Basque Cheesecake ¥ 650

Ice Cream ¥ 350



Ice Cream



Serbet

Serbet ¥ 350

Information

Afternoon Tea is underway

Sweets and snacks specially made by Hotel ArchRiche Toyohashi, and a wide range of drinks such as tea and herb teas from the Higashi Mikawa region including the Dilmah' s t - series tea which is also served in five stars hotels and was first adopted in Higashi Mikawa
Please enjoy a relaxing moment while gazing at the garden overflowing with greenery

Venue THE GARDEN RESTAURANT&BAR
Time 11:30~16:00(last admission 14:00)
Price ¥4,000 per person(minimum 2 people)
Contents Arcriche special sweets and snacks(takeaway available)
Free soft drinks for 120minutes.
Reservation Tel.0532-51-1118 or QR code to make a reservation
online or speak to a staff member directly.



*Product image for illustration purposes only