

# Expressing Afternoon

14:00 - 17:00 (L.O. 16:30)

Basque cheesecakes with a caramelized crust and a velvety-smooth texture.

Kawaguchiko Lavender Basque Cheesecake	1,350
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Vietnamese Cacao Basque Cheesecake 1,450

7c Wine Pomace Basque Cheesecake 1,350

Trio Basque Cheesecake 1,600

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Toast with Marinated Fujinosuke Salmon and Avocado 2,450

Ricotta and Tomato Toast 1,900

Thick-Sliced Buttered Toast 1,380

All toast dishes are served with a Crystal Salad.

Drink Set +550

Please choose your drink from the options below.

Two types of coffee (Original Blend / Limited-Time Coffee) Hot / Iced

※Complimentary refills of hot coffee are available until 16:30.

Café Latte Hot / Iced

Uenohara Herb Garden Seasonal Herbal Tea Hot only

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## 7c Wine Pomace

Seven Cedars Winery, the first in Kawaguchiko, crafts wines with local growers to highlight each grape's character.

We use their wine pomace in our batter, capturing its rich aroma and deep flavor.

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## Oshibori COLORS -UNSCENTED-

"COLORS" features four vibrant variations—pink, blue, black, and red—

made possible through advanced European dyeing techniques.

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\*If you have any questions about allergens, please ask our staff.

# Drink

## Coffee & Cocoa

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Coffee Hot / Iced 800

We offer our Original Blend, crafted to pair perfectly with Pain de Mie, along with a Limited-Time Coffee.

- Hot coffee refills (two selections) are available until 16:30.
- Café Latte is not included.

Café Latte Hot / Iced 900

Vietnamese Cocoa Hot / Iced 650

## Herbal Tea & Soda

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Uenohara Herb Garden Seasonal Herbal Tea Hot only 1,200

Lavender Cordial Soda 900

## Juice

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Muscat Bailey A 1,200

## **calexo**® Non-Alcoholic Cocktails to complement your meal

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Calexo SemiTropic (Light tropical flavors of mango and pineapple layered with lime) 1,100

Calexo Cucumber Citron (A clean, refreshing palate with notes of cucumber and ginger) 1,100

Calexo Citrus Rose (A vibrant blend of grapefruit with a hint of rose) 1,100

## Alcoholic Beverage

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Fujizakura Kogen Beer 1,400

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### Original Blend Coffee

This carefully crafted coffee is a refined blend of beans from Papua New Guinea, Indonesia, and Peru. A city roast blend, carefully roasted to bring out its rich aroma and flavor. Notes of wood and nuts are layered with a subtle hint of ripe fruit, creating an elegant and complex profile. Inspired by the calm of the forest, it finishes smoothly with a lingering aftertaste. Please enjoy how the flavors gently unfold with every sip.

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Masahiko Fujii, Coffee Roaster

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### Limited-Time Coffee

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### Mandheling

Made with carefully selected Mandheling beans from Indonesia, this dark roast coffee is crafted to bring out a smooth bitterness and deep, full-bodied richness. With low acidity and a calm, lingering finish, it offers a well-balanced flavor that pairs naturally with both savory dishes and sweets, making it enjoyable in a wide range of moments.

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JUUDEN COFFEE

# Wine

## Bottle Wine

### Sparkling

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Chateau Jun Limited Original Delaware Sparkling Wine	8,800
7c (seven cedars winery) Delaware Sparkling	11,000
Chuo Budoshu Co., Ltd. Grace Blanc de Blancs 2016	48,000

### White

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Fujicclairwine inc. Ginka Koshu	7.400
KISVIN WINERY Kisvin Koshu	11.000

### Red

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MANNS WINES Muscat Bailey A passi	9.600
Chuo Budoshu Co., Ltd. YAMANASHI de GRACE	11,500
Chuo Budoshu Co., Ltd. Cuvée Misawa 2019	65,000