

MENU A

LAMB NE SPECIAL MENU. ENJOY 8
DIFFERENT CUT AND 2 RICES DISHES.

¥4800(TAX IN ¥5280)

MENU

1 ONE BITE LAMB SOUP

2 BROILED LAMB FILLET YUKHOE & SEASONAL APPETIZERS

- SEASONAL APPETIZERS AND HOMEMADE NAMUL
- LAMB CREAM CHEESE MADE WITH MISO
- BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

- THICK SLICED TONGUE WITH WELSH ONION SAUCE
- HEAL MUSCLE
- SPECIAL OUSTSIDE SKIRT (HANGING TENDER)

&

GRILLED VEGETABLES & TODAY'S OFFAL

4 SPECIALTY

LAMBNE × EGGLE COLLABORATION
YOGURT"EGGLE" YOGURT,EGGS AND LAMB BACON

5 TODAY'S OFFAL

- ONLY FIVE SECONDS GRILLED HEART

6 SALAD

- LAMB NE ORINIGAL SALAD

7 2 CUTS TO GRILL (TARE)

- TOP LOIN
- AITCHBONE

8 1ST RICE DISH

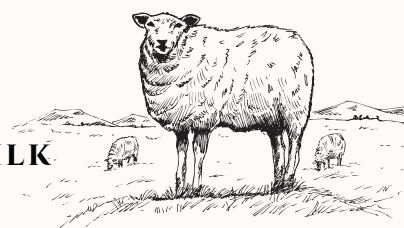
- BONELESS RIB WITH RICE TOPPED WITH AN EGG

9 2ND RICE DISH

- LAMB BUTTER CURRY

10 DESSERT

- HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



MENU B

5TH ANNIVERSARY

LAMB NE PREMIUM MENU. ENJOY 10 DIFFERENT CUTS WITH MANY RARE CUTS & 2 RICES DISHES.

¥5800 (TAX IN ¥6380)

MENU

1 ONE BITE LAMB SOUP

2 BROILED LAMB FILLET YUKHOE & BROILED LAMB TONGUE WITH SEASONAL NAMUL

-LAMB APPETIZER

- LIMITED BROILED LAMB TONGUE

-BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

-THICK SLICED TONGUE WITH WELSH ONION SAUCE

-HEAL MUSCLE

-EXCLUSIVE BABY LAMB

4 MIX PLATE OF VEGETABLES TO GRILL

5 100% LAMB HAMBURG

6 TODAY'S OFFAL

-ONLY FIVE SECONDS GRILLED HEART

7 SPECIALTY

-THE KING OF RED MEAT -FILLET(TENDER LOIN)

8 LAMB NE ORIGINAL SALAD

9 3CUTS TO GRILL (TARE)

-AITCHBONE

-BONELESS RIB

-HANGING TENDER

10 RICE①

-TOP LOIN & RICE TOPPED WITH AN EGG

11 RICE②

- CLAMS COLD NOODLES OR LAMB BUTTER CURRY

12 DESSERT

HOMEMADE ICE CREAM MADE OF SHEEP'S MILK

