



Le Grand Menu

2388 Rmb

不包含酒水及服务费

Savories from Chagny & Shanghai | 开胃小点从沙尼到上海

Hairy Crab & Yunnan Caviar | 大闸蟹与云南鱼子酱

freshness of crab | caviar and celeriac | Pu'er Tea flavored bouillon

新鲜蟹肉 | 鱼子酱和芹根 | 普洱茶味蟹肉浓汤

Wild Seabass | 野生海鲈鱼

confit | Barigoule artichokes and crispy capers | marinated grapefruit

roasted fish bones broth

油封 | 特制洋蓟和脆水瓜柳 | 西柚 | 鱼骨浓汤

Snails & Confit Octopus | 蜗牛和油封章鱼

onion petals stuffed with herb's potagère | fish soup and hot mayonnaise perfumed with saffron

洋葱填塞法式香料 | 鱼汤与藏红花风味蛋黄酱

Matsutake | 松茸

smoked | fregola sarda and Comté cheese | brown butter mushroom reduction

烟熏 | 珍珠面与孔泰芝士 | 焦化黄油蘑菇汁

Pigeon | 乳鸽

cooked medium rare | corn and beetroot | black currant pepper perfumed juice

三分熟 | 玉米与甜菜头 | 黑加仑胡椒汁

Or 或者

Beef Striploin Rangers Valley M7 | 澳洲 Rangers Valley 西冷和牛 M7

seared | carrots and mustard seed | sardines

烤 | 胡萝卜和芥末籽 | 沙丁鱼

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Prices are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

所有价格均以人民币计算并需加收。15%服务费。点单前请您告知我们的员工对任何特殊食物的过敏或忌口。



Le Menu Dégustation

1888 Rmb

不包含酒水及服务费

Savories from Chagny & Shanghai | 开胃小点从沙尼到上海

Foie Gras | 鸭肝

marinated with red wine | bicolor jelly | sour grapes | brioche

红酒腌制 | 双色啫喱 | 酸葡萄 | 奶油面包

Wild Seabass | 野生海鲈鱼

confit | Barigoule artichokes and crispy capers | marinated grapefruit

roasted fish bones broth

油封 | 特制洋蓟和脆水瓜柳 | 西柚 | 鱼骨浓汤

Vegetables & Rabbit | 蔬菜与兔肉

under cauliflower | vegetables and rabbit seasoned with a seasonal mushroom vinaigrette

mustard flavored broth

花菜 | 蔬菜与兔肉及云南时令菌菇醋 | 法式芥末浓汤

Lamb | 羊肉

rack and saddle with hazelnut from Piedmont | eggplant and porcini

baby potatoes | Guangxi lemon and sage flavored juice

羊排和羊鞍与皮埃蒙特榛子 | 茄子与姬松茸 | 迷你土豆 | 广西柠檬与鼠尾草风味酱汁

Pre-Dessert | 前甜点

White Peach | 白桃

lemon balm and black tea flavors | vineyard peach granite

柠檬香蜂草红茶风味 | 蜜桃冰沙

Mignardises | 精致茶点

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La Carte

Create your own experience. Chef recommande 1 starter, 1 main course and 1 dessert to discover the culinary universe of Maison Lameloise Shanghai.

自己选择独特菜品体验的前提下，主厨建议选择前菜主菜甜品三道试，来做为一个完美完整的 Maison Lameloise 体验

Caviar | 鱼子酱

Perseus for Maison Lameloise, No. 4 Premium Oscietra | 来自云南的鱼子酱

Burgundy pancakes & buckwheat crepes

Champagne granita | aromats

勃根地煎饼与荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

988 rmb

120 grammes

2388 rmb

Starter | 前菜

Langoustines | 螯虾

688 rmb

marinated and crispy langoustines | celeriac and green apple caviar | Fallot mustard cream

腌制脆皮螯虾 | 芹菜根绿苹果 | 鱼子酱 | 法国芥末奶油

Foie Gras | 鸭肝

688 rmb

marinated with red wine | bicolor jelly | sour grapes | brioche

红酒腌制 | 双色啫喱 | 酸葡萄 | 奶油面包

Matsutake | 松茸

588 rmb

smoked | fregola sarda and Comté cheese | brown butter mushroom reduction

烟熏 | 珍珠面与孔泰芝士 | 焦化黄油蘑菇汁

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Fish & Crustacean | 鱼与甲壳海鲜

Wild Seabass | 海鲈鱼

688 rmb

confit | Barigoule artichokes and crispy capers | marinated grapefruit
roasted fish bones broth

油封 | 特制洋蓟和脆水瓜柳 | 西柚 | 鱼骨浓汤

Snails & Octopus | 蜗牛和章鱼

488 rmb

onion petals stuffed with herb's potagère

fish soup and hot mayonnaise perfumed with saffron

洋葱填塞法式香料 | 鱼汤与藏红花风味蛋黄酱

Meat | 肉

Beef Striploin Rangers Valley M7 | 澳洲Rangers Valley西冷和牛M7

1088 rmb

seared | carrots and mustard seed | sardines

烤 | 胡萝卜和芥末籽 | 沙丁鱼

Lamb | 羊肉

888 rmb

rack and saddle with hazelnut from Piedmont | eggplant and porcini

baby potatoes | Guangxi lemon and sage flavored juice

羊排和羊鞍与皮埃蒙特榛子 | 茄子与姬松茸 | 迷你土豆 | 广西柠檬与鼠尾草风味酱汁

Pigeon | 乳鸽

788 rmb

cooked medium rare | corn and beetroot | black currant pepper perfumed juice

三分熟 | 玉米与甜菜头 | 黑加仑胡椒汁

La Carte des Desserts | 甜点菜单

328 rmb

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