



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

Foie Gras | 鸭肝

marinated with red wine | bicolor jelly | sour grapes | brioche
红酒腌制 | 红酒杏仁双色啫喱 | 酸葡萄 | 奶油面包

Wild Seabass | 野生海鲈鱼

grilled filet | modern Tian | shellfish | verbena sabayon
扒烤海鲈鱼 | 特制法式蔬菜 | 贝类海鲜 | 马鞭草萨巴雍

Langouste | 小青龙

cooked in an aromatic bouillon | Yunnan's seasonal mushroom and young potatoes
linden tree and chardonnay broth
浓汤煮 | 云南时令菌菇和小土豆 | 椴树花叶和霞多丽汁

Porcini | 牛肝菌酥皮塔

thin puff tarte of roasted porcini and Bellota ham
薄酥皮塔烤牛肝菌和贝洛塔火腿

Lamb | 羊肉

the rack and the saddle | crunchy garlic | celtuce
羊排和羊鞍 | 松脆蒜肉 | 莴笋

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



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

Blue Lobster | 蓝龙虾

lobster medallion with lemon caramel

fresh brown crab under a thin layer of cardamom milk | the claw in the spirit of a tomato salad

蓝龙虾与柠檬焦糖 | 豆蔻奶皮包裹新鲜棕蟹肉 | 蓝龙虾钳番茄沙拉

Wild Seabass | 野生海鲈鱼

grilled filet | modern Tian | shellfish | verbena sabayon

扒烤海鲈鱼 | 特制法式蔬菜 | 贝类海鲜 | 马鞭草萨巴雍

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

Pigeon | 乳鸽

slowly steamed and seared | hazelnut crust | rhubarb and celeriac

deep fried leg with condiments | pearled juice

慢蒸再烤 | 榛子碎 | 大黄与芹根 | 炸乳鸽腿 | 特制酱汁

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

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。



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 | 红酒杏仁双色啫喱 | 酸葡萄 | 奶油面包

Snails & Octopus | 蜗牛和章鱼

488 rmb

snail and tomato ravioli | octopus grilled over barbecue | herb vegetable fish soup | saffron-flavored hot mayonnaise

蜗牛番茄饺 | 烧烤章鱼 | 香料蔬菜 | 鱼汤 | 热藏红花蛋黄酱

To share | 可分享

Porcini | 牛肝菌酥皮塔

588rmb for 2 persons

thin puff tarte of roasted porcini and Bellota ham

or 888rmb for 4 persons

薄酥皮塔烤牛肝菌和贝洛塔火腿

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Fish & Crustacean | 鱼与甲壳海鲜

Wild Seabass | 海鲈鱼

688 rmb

grilled filet | modern Tian | shellfish | verbena sabayon
扒烤海鲈鱼 | 特制法式蔬菜 | 贝类海鲜 | 马鞭草萨巴雍

Sichuan Salmon | 四川三文鱼

688 rmb

confit in an aromatic oil | squid & torrefied vermicelli | zucchini variation
reduced tomato water flavored with fennel
香料油封 | 烤鱿鱼丝球 | 节瓜 | 茴香番茄汁

Langouste | 小青龙

888 rmb

cooked in an aromatic bouillon | Yunnan's seasonal mushroom and young potatoes
linden tree and chardonnay broth
浓汤煮 | 云南时令菌菇和小土豆 | 椴树花叶和霞多丽汁

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

the rack and the saddle | crunchy garlic | celtuce
羊排和羊鞍 | 松脆蒜肉 | 莴笋

Pigeon | 乳鸽

788 rmb

slowly steamed and seared | hazelnut crust | rhubarb and celeriac
deep fried leg with condiments | pearled juice
慢蒸再烤 | 榛子碎 | 大黄 | 芹根 | 炸乳鸽腿 | 特制酱汁

La Carte des Desserts | 甜点菜单

328 rmb