



Le Grand Menu

2388 Rmb

不包含酒水及服务费

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

Bamboo Shrimp & Beluga Caviar | 九节虾和 Beluga 鱼子酱

caramelized & marinated | cauliflower & orange | grilled brioche flavoured bouillon

焦化后腌制的九节虾 | 花菜和香橙 | 烤面包风味浓汤

Scallops & Black Truffle | 扇贝和黑松露

sliced and steamed with cabbage | sunchoke | black truffle broth

扇贝片和卷心菜一起蒸 | 洋姜 | 黑松露浓汤

Monkfish | 鮫鱈鱼

cooked meuniere | fennel & shellfish | crémant reduction

法式香煎 | 茴香和贝类海鲜 | 勃艮第起泡酒浓缩汁

Sea cucumber in the spirit of a Burgundy stew | 勃艮第经典炖法的海参

stuffed with duck and foie gras | red wine braised & smoked | garnish of a burgundy stew

海参填塞鸭肉和鸭肝 | 红酒炖煮后烟熏 | 勃艮第炖菜

Wagyu Beef M7 Striploin «Rangers Valley» | «Rangers Valley» 和牛西冷 M7

roasted | pumpkin and butternut | ginger flavoured shallots | blackcurrant pepper jus

烤西冷 | 南瓜和奶油南瓜 | 姜味干葱 | 黑加仑胡椒牛肉汁

Or 或者

Milk-Fed Lamb | 奶饲小羔羊

seared rack & saddle | shoulder sausage & leg ham

celeriac & hummus | garlic brown butter jus

烤的羊排和羊鞍 | 羊肩肉香肠和羊肉火腿 | 芹根和鹰嘴豆 | 蒜味棕黄油羊肉汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

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Cuisine & Vins

WINE PAIRING 1488 RMB PER GUEST

餐酒搭配 1488 元每位

Aligoté, François Mikulski, 2019

-

Montagny 1^{er} cru, Domaine Jean-Marc Boillot, 2019

-

Bourgogne, Antoine Jobard, 2018

-

Pommard, Collection Lameloise, 2015

-

Gevrey Chambertin « Les Evocelles », Louis Boillot & Fils , 2009

Or 或者

Morey Saint Denis 1^{er} cru, Forey Regis, 2007

-

Sweet wine according to your dessert

将根据您选择的甜品为您搭配甜酒



Le Menu Dégustation

1888 Rmb

不包含酒水及服务费

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

Red Mullet & Foie Gras | 金线鱼和鸭肝

seared & served cold | mushroom & artichokes | hazelnut vinaigrette
香煎后冷却 | 蘑菇和洋蓟 | 榛子醋汁

Scallops & Black Truffle | 扇贝和黑松露

sliced and steamed with cabbage | sunchoke | black truffle broth
扇贝片和卷心菜一起蒸 | 洋姜 | 黑松露浓汤

Rabbit | 兔肉

roasted rack & saddle | legs in a caillette | carrot, coriander & basmati rice
caramelized mustard seed flavoured jus and carrot bouillon
烤兔排和兔鞍 | 兔腿肉香肠 | 胡萝卜和香菜以及印度香米 | 芥末籽风味兔肉汁和胡萝卜汤

Pigeon | 乳鸽

caramelized | turnip & white beans | blackberries flavoured jus
焦化 | 萝卜和白豆 | 黑莓调味的乳鸽汁

Pre-Dessert | 前甜点

Chocolate | 巧克力

chocolate jelly | confit blackcurrant | chocolate blackcurrant pepper foam
tart & hot ganache
巧克力啫喱 | 黑加仑酱 | 巧克力黑加仑胡椒泡沫 | 薄塔和温热甘阿许

Mignardises | 精致茶点



Cuisine & Vins

WINE PAIRING 1088 RMB PER GUEST

餐酒搭配 1088 元每位

Anjou « Effusion », Patrick Baudoin, 2018

-

Montagny 1er cru, Domaine Jean-Marc Boillot, 2019

-

Marsannay « Les Longeroies », Domaine Bruno Clair, 2017

-

Saumur-Champigny, Domaine des Roches Neuves, 2019

-

Niepoort 10 years Tawny Port



La Carte

Create your own experience. Chef recommends 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 | 来自四川的鱼子酱

Burgundy pancakes & buckwheat crepes

Champagne granita | aromats

勃根地煎饼和荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

988 rmb

120 grammes

2388 rmb

Starter | 前菜

Langoustines | 螯虾

888 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

Red Mullet & Foie Gras | 金线鱼和鸭肝

788 rmb

seared & served cold | mushrooms & artichokes | hazelnut vinaigrette

香煎后冷却 | 蘑菇和洋蓟 | 榛子醋汁

Rabbit | 兔肉

688 rmb

roasted rack & saddle | legs in a caillette | carrot, coriander & basmati rice

caramelized mustard seed flavoured jus and carrot bouillon

烤兔排和兔鞍 | 兔腿肉香肠 | 胡萝卜和香菜以及印度香米 | 芥末籽风味兔肉汁和胡萝卜汤

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Fish & Crustacean | 鱼与甲壳海鲜

Snails & bamboo | 蜗牛和冬笋 688 rmb
stuffed dumpling | herbs potagere & seared octopus | caramelized garlic & liquorice bouillon
填馅饺子 | 法式香料和煎章鱼 | 焦化蒜味甘草浓汤

Scallops & Black Truffle | 扇贝和黑松露 988 rmb
sliced and steamed with cabbage | sunchoke | black truffle broth
扇贝片和卷心菜一起蒸 | 洋姜 | 黑松露浓汤

Monkfish | 鮫鱈鱼 788 rmb
cooked meuniere | fennel & shellfish | crémant reduction
法式香煎 | 茴香和贝类海鲜 | 勃艮第气泡酒浓缩汁

Meat | 肉

Wagyu Beef M7 Striploin «Rangers Valley» | «Rangers Valley» 和牛西冷 M7 1188 rmb
roasted | pumpkin & butternut | ginger flavoured shallots | blackcurrant pepper jus
烤西冷 | 南瓜和奶油南瓜 | 姜味干葱 | 黑加仑胡椒汁

Pigeon | 乳鸽 888 rmb
caramelized | turnip & white beans | blackberries flavoured jus
焦化 | 萝卜和白豆 | 黑莓调味的乳鸽汁

Milk-Fed Lamb | 奶饲小羔羊 988 rmb
seared rack & saddle | shoulder sausage & leg ham
celeriac and hummus | garlic brown butter jus
烤羊排和羊鞍 | 羊肩香肠和羊腿火腿 | 芹根和鹰嘴豆 | 蒜味棕黄油羊肉汁

La Carte des Desserts | 甜点菜单 288 rmb

La Carte des Desserts

甜点菜单

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

Chestnut | 板栗

in a crispy tuile | soft biscuit | kumquat marmalade | chestnut foam

脆塔壳 | 松软蛋糕 | 金桔果酱 | 板栗慕斯

2015 Château de Rieussec 298

Chocolate | 巧克力

chocolate jelly | confit blackcurrant | chocolate & blackcurrant pepper emulsion

tart & hot ganache

巧克力啫喱 | 黑加仑酱 | 巧克力黑加仑胡椒泡沫 | 薄塔和温热甘阿许

Niepoort 10 years tawny Port 158

Strawberry | 草莓

marinated in red wine vinegar | almond & vanilla milk veil

confit lemon and strawberry | yoghurt sauce

红酒醋腌制草莓 | 杏仁和香草牛奶啫喱 | 柠檬酱和草莓 | 酸奶酱

2018 Van Volxem Bockstein Riesling Spatlese Mosel Germany 198

Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

Brut Réserve Billecart-Salmon 188

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Wine suggestions to pair with your dessert | 甜点配酒

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