

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

### Pigeon & Foie Gras | 乳鸽和鸭肝

marinated in yellow wine | sour cabbage, lentils & hazelnut | red cabbage nectar & pigeon consommé  
黄酒腌制 | 酸味卷心菜, 扁豆和榛子 | 红卷心菜蜜汁和乳鸽清汤

**Or 或者**

### Brown crab & Caviar | 面包蟹和鱼子酱

freshness of crab | fennel & marinated mandarin | sea urchin foam  
新鲜蟹肉 | 茴香和腌制的橘子 | 海胆泡沫

### Yellow Fish & Black Truffle | 黄鱼和黑松露

sunchoke | Hainan lemon | spinach emulsion | roasted bone bouillon  
洋姜 | 海南柠檬 | 菠菜慕斯 | 鱼骨浓汤

### Dalian Scallops | 大连扇贝

seared & in a mousse | endive & Comté cheese | grapes | red butter sauce  
香煎和扇贝慕斯 | 菊苣和孔泰芝士 | 葡萄 | 黄油酱汁

### Carabineros | 红虾

in the spirit of a burgundy stew | shrimp cooked in a crustacean butter & flamed with Burgundy brandy  
勃艮第风味 | 虾壳黄油烹制虾后佐勃艮第白兰地火焰熏烤

### Gansu Milk fed Lamb | 甘肃奶饲羔羊

rack & saddle | celeriac & hazelnut | kumquat & black garlic | vintage mandarin skin jus  
羊排和羊鞍 | 芹根和榛子 | 金桔和黑蒜 | 十年陈皮风味汁

**Or 或者**

### Wagyu Beef M7 Striploin «Rangers Valley» & Eel | «Rangers Valley» 和牛西冷 M7 和鳗鱼

roasted striploin | pumpkin & beetroot | oxtail & horseradish | red wine beef jus  
烤制和牛西冷 | 南瓜和甜菜头 | 牛尾和辣根 | 红酒牛肉汁

## Pre-Dessert | 前甜点

### Apple | 苹果

crunchy puff pastry  
toasted vanilla & rosemary flavoured confit apple | caramelized cider jus  
酥脆泡芙 | 炙烤香草和迷迭香风味的苹果酱 | 焦糖苹果酒醋汁

**Or 或者**

### La Carte des Desserts | 甜点菜单

## Mignardises | 精致茶点

Discovery Menu 1988RMB: Pigeon & Foie Gras, Yellow Fish, Scallop, Lamb, Apple  
探索套餐 1988RMB/位：乳鸽和鸭肝，黄鱼，扇贝，羔羊，苹果

Menu Dégustation 2188RMB: **Brown Crab & Caviar**, Yellow Fish, Scallop, Lamb,  
**La Carte des Desserts**  
品鉴套餐 2188RMB/位：面包蟹和鱼子酱，黄鱼，扇贝，羔羊，自选甜品

Grand Menu 2488RMB: Pigeon & Foie Gras **or** Crab & Caviar, Yellow Fish, Scallop, **Carabineros**, Lamb **or** Beef  
**La Carte des Desserts**  
至尊套餐 2488RMB/位：乳鸽和鸭肝**或**面包蟹和鱼子酱，黄鱼，扇贝，**红虾**，羔羊**或**牛肉，自选甜品

不包含酒水及服务费