



Le Menu Dégustation

1588 Rmb

不包含酒水及服务费

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

Shrimp and Foie Gras | 虾和鸭肝

soft water shrimp | flavored compression of artichokes and foie gras | orange granite
walnut oil and coffee vinaigrette

水煮虾 | 洋蓟和鸭肝千层塔 | 橙子冰片 | 核桃咖啡油醋汁

Scallops | 扇贝

poached in salted butter | crispy pig feet | grilled leeks
vintaged dry mandarin skin flavored bouillon

在咸黄油里煮 | 脆猪蹄 | 烤京葱 | 年份陈皮风味浓汤

Veal | 小牛肉

seared tenderloin | Comté cheese and sorrel roll | swiss chard
marjoram flavored jus

烤牛里脊 | 孔泰芝士和酸膜 | 瑞士甜菜 | 马郁兰风味牛肉汁

Or 或者

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

roasted with juniper and «Flavigny» candy | carrots roll

oxtail and bone marrow ravioli | red wine beef jus

和杜松子及八角糖果一起烤 | 胡萝卜 | 牛尾和牛骨髓饺子 | 红酒牛肉汁

Pre-Dessert | 前甜点

Chocolate | 巧克力

Manjari 64% chocolate and mint caramel | soft biscuit

lime and cognac jelly

曼特尼 64%巧克力和薄荷焦糖松软蛋糕 | 松软蛋糕 | 青柠和干邑啫喱

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 du Déjeuner

888 Rmb

不包含酒水及服务费

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

Arctic Char | 斑点鲑鱼

half cooked | herb's skin | brown mushroom and fennel
river fish eggs flavored broth
半熟 | 香料蛋黄酱啫喱 | 牛排菇和茴香 | 鱼子蘑菇浓汤

Or 或者

Autumn Fragrance | 秋季芬芳

smoked trout | black rice and squid | pumpkin and spaghetti squash | bouillon to drink
烟熏虹鳟鱼 | 黑米和目鱼 | 南瓜和金丝瓜 | 南瓜汤

Yellow Fish | 黄鱼

cooked meuniere and glazed | brown butter celeriac and spinach | capers and orange condiment
lightly buttered infusion
香煎后上釉 | 棕黄油风味的芹根和菠菜 | 水瓜柳和橙子 | 鱼骨汁

Pheasant | 七彩雉

seared filet and leg like a sausage | sour shallots and porcini | lentils stew | mushroom emulsion
烤鸡胸 | 鸡腿肉香肠 | 酸干葱和牛肝菌 | 炖扁豆 | 蘑菇奶泡

Or 或者

Veal | 小牛肉

roasted tenderloin | Comté cheese and sorrel roll | swiss chard
marjoram flavored jus
烤牛里脊 | 孔泰芝士和酸膜 | 瑞士甜菜 | 马郁兰风味牛肉汁

Pre-Dessert | 前甜品

Pear | 梨

poached with liquorice | confit pear and white balsamic vinegar
shortbread dough | dry skin
甘草炖梨 | 梨子果泥和巴萨米克醋 | 酥饼 | 梨皮干

Mignardises | 精致茶点

The chef recommends you to pair your lunch with
a glass of white or red wine selected by our chef sommelier

主厨建议您可以选择一杯由我们总侍酒师推荐的白葡萄酒或红葡萄酒来搭配您的午餐

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Pre-Dessert | 前甜品

Blood Orange | 血橙

pecan tuile | campari jelly and creamy blood orange
caramelized pecan foam
山核桃脆片 | 金巴利啫喱和血橙奶油 | 焦糖山核桃泡沫慕斯

Mignardises | 精致茶点

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2018 Pouilly-Fumé - La Moynerie

Michel Redde

128 Rmb

2018 Bourgogne

Domaine Mongeard-Mugneret

138 Rmb

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