



Le Menu Dégustation

1488 Rmb

不包含酒水及服务费

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

Green & White Asparagus | 绿白芦笋

under a cardamom-scented milk | crayfish and smoked trout

herbs broth | frosted orange

豆蔻奶 | 小龙虾和烟熏鳟鱼 | 香料浓汤 | 橙子味冰沙

Kinmedai | 金目鲷

cooked meunière | crispy hazelnuts from Piedmont | artichokes

reduction of artichoke with brown butter | grapefruit

香煎 | 香脆皮埃蒙特榛子 | 洋蓟 | 洋蓟棕黄油 | 西柚

Sunflower Chicken | 葵花鸡

slowly roasted breast with thyme | morels and Basmati rice

leg sausage in a spring cabbage broth

百里香慢烤鸡胸 | 羊肚菌和印度香米 | 鸡肉肠和卷心菜浓汤

Or 或者

Rangers Valley Wagyu Beef & Sea Urchin | Rangers Valley 和牛和海胆

roasted sirloin | caramelized cauliflower

bicolor semolina | sea urchin sabayon

慢烤西冷 | 焦糖花椰菜 | 双色花菜粒 | 海胆萨巴雍

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 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

Artic Char & Green Peas | 红点鲑鱼和青豆

half cooked artic char | green peas and herb velouté
radish and horseradish | frosted citrus
半煮红点鲑鱼 | 青豆和香料汤 | 萝卜和辣根 | 橙味冰沙

Or 或者

Snails & Octopus | 蜗牛和章鱼

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

Pike-Perch & Dry Ham | 桂鱼和火腿

confit and stuffed with dry ham | crayfish and mushroom | potato and spring cabbage
white mushroom and sorrel infusion | creamy Comté cheese
油封及火腿填馅 | 小龙虾和蘑菇 | 土豆和卷心菜 | 蘑菇和酸浆草 | 奶油孔泰芝士

Sunflower Chicken | 葵花鸡

slowly roasted breast with thyme | morels and Basmati rice
leg sausage in a spring cabbage broth
百里香慢烤鸡胸 | 羊肚菌和印度香米 | 鸡肉肠和卷心菜浓汤

Or 或者

Lamb | 羔羊

cooked over wood fire | caramelized garlic | celeriac and mustard | wine wood smoked potatoes
炭木火烧 | 焦糖蒜蓉 | 芹根和芥末 | 葡萄藤烟熏土豆

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

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

2014 Saint-Véran

Olivier Merlin

128Rmb

2016 Bourgogne Pinot Noir - Vieilles Vignes

Domaine Joseph Voillot

108Rmb

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Pike-Perch & Dry Ham | 桂鱼和火腿

confit and stuffed with dry ham | crayfish and mushroom | potato and spring cabbage
white mushroom and sorrel infusion | creamy Comté cheese
油封及火腿填馅 | 小龙虾和蘑菇 | 土豆和卷心菜 | 蘑菇和酸浆草 | 奶油孔泰芝士

Pre-Dessert | 前甜品

Apple | 苹果.

melting apple spirals | soft citrus biscuit
coffee and cinnamon ice-cream | cloves form
特制苹果卷 | 柑橘软饼 | 肉桂与咖啡冰淇淋 | 丁香奶泡

Mignardises | 精致茶点

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