



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

Ningbo Mackerel | 宁波马鲛鱼

slowly poached in white wine | milk and mustard seed veil | green bean and sour vegetable
mackerel and fennel bouillon

以白葡萄酒慢煮 | 牛奶芥末籽皮 | 青豆和醋拌蔬菜 | 马鲛鱼茴香汁

Sichuan Salmon | 四川三文鱼

confit | stuffed green asparagus | marinated grapefruit
lemon balm sabayon

油封 | 填馅绿芦笋 | 腌制西柚 | 柠檬香蜂草萨巴雍

Wagyu M7+ Striploin | 和牛西冷 M7+

roasted striploin | carrot tempura | black olive and sardine
red wine beef juice

烤西冷牛排 | 胡萝卜天妇罗 | 黑橄榄和沙丁鱼 | 红酒牛肉汁

Or 或者

Sunflower Chicken | 葵花鸡

caramelized filet | Comté cheese rigatoni and morel
swiss-chard and crawfish | fermented lemon cream sauce

焦糖化鸡胸 | 孔泰芝士通心粉和羊肚菌 | 瑞士甜菜和小龙虾 | 发酵柠檬奶油酱汁

Pre-Dessert | 前甜点

Coffee | 咖啡

from Brazil | thin tartelette | whisky jelly and buckwheat | milky sauce
巴西咖啡 | 薄塔 | 威士忌啫喱和荞麦 | 牛奶酱汁

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

King Crab | 帝王蟹

coated in a crustaceans and Sichuan pepper mayonnaise | avocado and quinoa
crustacean's reduction

以蟹酱和四川花椒蛋黄酱包裹 | 牛油果和藜麦 | 蟹酱浓缩汁

Or 或者

Frog Legs & Green Peas | 牛蛙腿和绿豌豆

served in two ways 蛙腿两吃

the calf in a stew with ginger and garlic | legs cooked Meunière with chervil and herb's potager

姜蒜炖牛蛙腿 | 法式香料煎牛蛙腿

Seabass | 海鲈鱼

confit in an aromatic oil | crispy scales and hazelnut | celeriac and shellfish
saffron infused bouillon

香料油封 | 脆鱼鳞和榛子 | 芹根和贝类海鲜 | 藏红花鱼骨汁

Veal | 小牛肉

roasted with Bresse's lardo | white asparagus and smoked potato
coffee flavored emulsion

法国布雷斯火腿一同烤 | 白芦笋和烟熏土豆 | 咖啡风味牛肉汁

Or 或者

Sunflower Chicken | 葵花鸡

caramelized filet | Comté cheese rigatoni and morel
swiss-chard and crawfish | fermented lemon cream sauce

焦糖化鸡胸 | 孔泰芝士通心粉和羊肚菌 | 瑞士甜菜和小龙虾 | 发酵柠檬奶油酱汁

Pre-Dessert | 前甜品

Raspberry | 树莓

as a mousse | steamed egg white and verbena ganache | cottage cheese
raspberry juice

树莓慕斯 | 蒸蛋白和马鞭草甘纳许 | 茅屋芝士 | 树莓汁

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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Seabass | 海鲈鱼

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香料油封 | 脆鱼鳞和榛子 | 芹根和贝类海鲜 | 藏红花鱼骨汁

Pre-Dessert | 前甜品

Pineapple | 凤梨

poached and infused with lime and Sichuan pepper | soft coconut biscuit
caramelized pineapple | rum foam

柠檬和四川花椒煮凤梨 | 椰子松软蛋糕 | 焦糖凤梨 | 朗姆酒泡沫慕斯

Mignardises | 精致茶点

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2018 Riesling - Le Kottabe

Josmeyer

108 Rmb

2018 Sancerre - Chavignol

Domaine Vincent Delaporte

108 Rmb

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