



Le Menu Dégustation

1588 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

Bluefin Tuna | 金枪鱼

marinated tuna and milk rilette | green asparagus salad | green cardamon nectar

金枪鱼双重奏 | 青芦笋沙拉 | 绿豆蔻风味汁

Sweet Peas & Morel | 甜豆和羊肚菌

squid & morel cake | sweet peas stew | mushrooms & herbs soup

鱿鱼羊肚菌蛋糕 | 甜豆炖菜 | 香料蘑菇汤

Pigeon | 乳鸽

hay smoked & roasted breast | cauliflower | pistachio | blackberries infused pigeon jus

干草烟熏烤鸽胸 | 各式花椰菜 | 开心果 | 黑莓味乳鸽汁

Or 或者

Beef Tenderloin & Caviar | 和牛里脊和鱼子酱

roasted | seaweed & potato roll | spring cabbage cake | brown butter sabayon

烤制和牛里脊 | 海苔土豆卷 | 牛心菜糕 | 棕黄油萨巴雍

(388 rmb supplement - 升级价 388 元)

Chocolate & Mint | 巧克力和薄荷

in the spirit of a tart | iced mint parfait | sabayon & chocolate sauce

巧克力塔 | 冰薄荷冻 | 萨巴雍和巧克力汁

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 to Shanghai | 开胃小点从沙尼到上海

White Asparagus & Quail Egg | 白芦笋和鹌鹑蛋

cooked white asparagus | citrus marinated sardine | onion & asparagus nectar

白芦笋 | 柑橘腌制沙丁鱼 | 洋葱芦笋蜜汁

Or 或者

Frogs | 牛蛙腿

glazed thighs & calves as a blanquette | aromatic rice foam | frog jus

上釉蛙腿和白汁腿肉 | 香米慕斯 | 牛蛙汁

Sichuan Salmon | 四川三文鱼

confit in a clarified butter | herbs crust & fresh morels

barigoule artichokes | mushrooms sabayon

在清黄油中烹制 | 酥脆香料和新鲜羊肚菌 | 各式洋蓟 | 蘑菇萨巴雍

Huangshan Mountains Black Pork | 黄山黑猪

from the loin to the trotters | spring bamboo & dragon beans | elderflower flavored jus

腰肉 五花 猪蹄 | 春笋和龙豆 | 接骨木花猪肉汁

Cherry & Almonds | 樱桃和杏仁

steamed egg white | raw & cooked cherries | amaretto cherry juice

蒸制蛋白 | 樱桃 | 杏仁酒樱桃汁

Mignardises | 精致茶点

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Le Menu du Déjeuner

488 Rmb

(Online Offer 线上套餐)

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白芦笋 | 柑橘腌制沙丁鱼 | 洋葱芦笋蜜汁

Sichuan Salmon | 四川三文鱼

confit in a clarified butter | herbs crust & fresh morels
barigoule artichokes | mushrooms sabayon
清黄油中烹制 | 酥脆香料和新鲜羊肚菌 | 各式洋蓟 | 蘑菇萨巴雍

Or 或者

Huangshan Mountains Black Pork | 黄山黑猪

from the loin to the trotters | spring bamboo & dragon beans | elderflower flavored jus
腰肉 五花 猪蹄 | 春笋和龙豆 | 接骨木花猪肉汁

(188 rmb supplement - 升级价 188 元)

Cherry & Almonds | 樱桃和杏仁

steamed egg white | raw & cooked cherries | amaretto cherry juice
蒸制蛋白 | 樱桃 | 杏仁酒樱桃汁

Mignardises | 精致茶点