



Le Grand Menu

2388 Rmb

不包含酒水及服务费

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

Caviar & Heart of Palm | 鱼子酱和棕榈心

Perseus N. °3 caviar | stewed heart of palm and abalone | almond milk and marinated egg yolk

Perseus N. °3 鱼子酱 | 炖棕榈心和鲍鱼 | 杏仁牛奶和蛋黄

Kinmedai | 金目鲷

confit | braised fennel and soaked potato | fish soup | Rouille

油封 | 茴香和鱼汁土豆 | 鱼汤 | 法式藏红花酱

Lobster & Tomato | 龙虾和番茄

cooked in a crustacean butter | chanterelle and baby tomato | verberna consommé

vermicelli and lightly spiced bisque

以龙虾黄油烹煮 | 鸡油菌和小番茄 | 马鞭草清汤 | 细面线和香料浓汤

Porcini | 牛肝菌

thin tart of porcini and eel | eggplant caviar and green olive | hazelnut oil vinaigrette

牛肝菌薄塔和鳗鱼 | 茄子泥和绿橄榄 | 榛子油醋汁

Wagyu M7 Striploin & Tuna | 和牛西冷 M7 和金枪鱼

roasted striploin and marinated tuna | zucchini covered watermelon

watermelon caramel | blackcurrant sabayon

烤西冷和金枪鱼 | 节瓜和西瓜 | 西瓜焦糖 | 黑加仑萨巴雍

Or 或者

Duck | 鸭肉

Sichuan pepper marinated and caramelized breast | confit leg | sour figs and beetroot

焦糖化花椒腌制鸭胸 | 油封鸭腿 | 酸无花果和甜菜根

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 Dégustation

1888 Rmb

不包含酒水及服务费

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

Foie Gras | 鸭肝

marinated | grape and red wine jelly | quinoa and flat bean | pinot noir soft bread

腌制 | 葡萄和红酒啫喱 | 藜麦和扁豆 | 黑皮诺红酒面包

Pomfret | 鲷鱼

cooked over wood fire | warm salad of zucchini variation | chanterelle

grilled vegetables consommé

木火炭烤 | 节瓜 | 鸡油菌 | 炭烤蔬菜清汤

Snails & Tomato | 蜗牛和番茄

seared octopus | baby tomato and pistachio | parsley coulis | saffron sabayon

煎烤章鱼 | 小番茄和开心果 | 欧芹酱 | 藏红花萨巴雍

Pigeon | 乳鸽

cooked with cherry and cherry leaf | corn and black garlic | creamy and crunchy polenta

用樱桃和樱桃叶一起烤 | 玉米和黑蒜 | 法式玉米糊

Pre-Dessert | 前甜点

Peach | 桃子

marmalade and marinated | rice pudding ravioli

yellow peach extraction

果酱和腌制 | 米布丁 | 黄桃精萃水

Mignardises | 精致茶点

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La Carte

Create your own experience. Chef recommande 1 starter, 1 main course and 1 dessert to discover the culinary universe of Maison Lameloise Shanghai.

自己选择独特菜品体验的前提下，主厨建议选择前菜主菜甜品三道试，来做为一个完美完整的 Maison Lameloise 体验

Caviar | 鱼子酱

Perseus for Maison Lameloise, No. 4 Premium Oscietra | 来自四川的鱼子酱

Burgundy pancakes & buckwheat crepes

Champagne granita | aromats

勃根地煎饼和荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

988 rmb

120 grammes

2388 rmb

Starter | 前菜

Langoustines | 鳌虾

888 rmb

marinated and crispy langoustines | celeriac and green apple

caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹菜根绿苹果 | 鱼子酱 | 法国芥末奶油

Foie Gras | 鸭肝

688 rmb

marinated | grape and red wine jelly | quinoa and flat bean | pinot noir soft bread

腌制 | 葡萄和红酒啫喱 | 藜麦和扁豆 | 黑皮诺红酒面包

Porcini | 牛肝菌

588 rmb

thin tart of porcini and eel | eggplant caviar and green olive | hazelnut oil vinaigrette

牛肝菌薄塔和鳗鱼 | 茄子泥和绿橄榄 | 榛子油醋汁

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Fish & Crustacean | 鱼与甲壳海鲜

Lobster & Tomato | 龙虾和番茄 888 rmb
cooked in a crustacean butter | chanterelle and baby tomato | verbena consommé
vermicelli and lightly spiced bisque
以龙虾黄油烹煮 | 鸡油菌和小番茄 | 马鞭草清汤 | 细面线和香料浓汤

Kinmedai | 金目鲷 688 rmb
confit | braised fennel and soaked potato | fish soup | Rouille
油封 | 茴香和鱼汁土豆 | 鱼汤 | 法式藏红花酱

Red Mullet | 金线鱼 688 rmb
caramelized | hay flavored artichoke | grenobloise condiment | spelt risotto
焦糖化 | 干稻草风味洋蓟 | 特制法式酱 | 小麦烩饭

Meat | 肉

Wagyu M7 Striploin & Tuna | 和牛西冷 M7 和金枪鱼 1088 rmb
roasted striploin and marinated tuna | zucchini covered watermelon
watermelon caramel | blackcurrant sabayon
烤西冷和金枪鱼 | 节瓜和西瓜 | 西瓜焦糖 | 黑加仑萨巴雍

Veal 小牛肉 788 rmb
seared tenderloin | eggplants and stuffed piquillos | green sauce | dry lemon flavored juice
烤里脊肉 | 茄子和馅料小甜椒 | 罗勒酱 | 柠檬风味牛肉汁

Pigeon | 乳鸽 788 rmb
cooked with cherry and cherry leaf | corn and black garlic
creamy and crunchy polenta
用樱桃和樱桃叶一起烤 | 玉米和黑蒜 | 法式玉米糊

La Carte des Desserts | 甜点菜单 288 rmb