

**Foie Gras & Mango | 鸭肝和芒果**

gingerbread marbled | gravelax trout | quinoa & green beans | sour mango

姜味鸭肝冻 | 腌制红鳟鱼 | 藜麦和四季豆色拉 | 酸芒果

**Or 或者**

**Tuna, Sichuan Caviar, Yunnan Palm Tree Heart | 金枪鱼, 四川鱼子酱, 云南棕榈心**

in the spirit of a tart | braised palm tree heart | marinated tuna | chardonnay granita

鱼子酱金枪鱼塔 | 炖煮棕榈心 | 腌制金枪鱼 | 霞多丽冰片

**Fujian Red Mullet | 福建金线鱼**

seared filet | crispy scales | artichoke & tomato | sea urchin rouille | fish soup

煎烤鱼排 | 香脆鱼鳞片 | 洋蓟和番茄 | 海胆藏红花蛋黄酱 | 鱼汤

**Snail & Eel | 蜗牛和鳗鱼**

wrapped in potato slices | eel & herbs potager | liquorice flavoured broth

土豆片包裹蜗牛 | 鳗鱼和法式香料 | 蜗牛甘草汤

**Bamboo Shrimps In Two Ways | 九节虾两吃**

grilled over ember | zucchini & almond | mushroom & apricot | shrimp sauce  
souvenir from Sichuan province in a stew

碳烤 | 节瓜和杏仁 | 蘑菇和杏子 | 虾汁 | 灵感起源于主厨四川食记的炖菜

**Shandong Pigeon | 山东乳鸽**

hazelnut caramelized filet | rhubarb, celery & porcini

confit leg seasoned with our take on the XO sauce | pigeon jus

榛子烤乳鸽胸 | 大黄, 芹菜和牛肝菌 | 自制 XO 酱汁调味的油封鸽腿 | 乳鸽汁

**Or 或者**

**Rangers Valley Wagyu Beef M7 | «Rangers Valley» 澳洲和牛 M7**

roasted striploin | piquillos & blackcurrant | fennel & octopus | red wine beef jus

烤西冷 | 皮奎洛甜椒和黑加仑 | 茴香和章鱼 | 红酒牛肉汁

Pre-Dessert | 前甜点

**Strawberry | 草莓**

poached | confit pomelo and aloe vera | olive oil sauce

草莓汁浸泡 | 红心柚和芦荟慕斯 | 橄榄油风味草莓汁

**Or 或者**

**La Carte des Desserts | 甜点菜单**

Mignardises

**Discovery Menu 1888 RMB : Foie Gras, Red Mullet, Snail, Pigeon, Strawberry**

探索套餐 1888RMB: 姜味鸭肝冻, 金线鱼, 蜗牛, 乳鸽, 草莓

**Menu Dégustation 2088 RMB : Foie Gras or Tuna, Red Mullet, Snail, Pigeon, La Carte des Desserts**

品鉴套餐 2088RMB: 姜味鸭肝冻或金枪鱼, 金线鱼, 蜗牛, 乳鸽, 可选甜品

**Grand Menu 2388 RMB : Foie Gras or Tuna, Red Mullet, Snail, Shrimp, Pigeon or Beef, La Carte des Desserts**

至尊套餐 2388RMB: 姜味鸭肝冻或金枪鱼, 金线鱼, 蜗牛, 九节虾, 乳鸽或澳洲牛肉, 可选甜品

**不包含酒水及服务费**



# La Carte

Create your own experience. Chef recommends 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式，来搭配一个独一无二的 Maison Lameloise 体验

## Starter | 前菜

**Tuna, Sichuan Caviar, Yunnan Palm Tree Heart | 金枪鱼，四川鱼子酱，云南棕榈心** 888 rmb  
in the spirit of a tart | braised palm tree heart | marinated tuna | chardonnay granita  
鱼子酱金枪鱼塔 | 炖煮棕榈心 | 腌制金枪鱼 | 霞多丽冰片

**Langoustines | 鳌虾** 888 rmb  
marinated and crispy langoustines | celeriac and green apple  
caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹根和绿苹果 | 鱼子酱 | 法国芥末奶油

**If you wish to substitute a starter from your menu with this one, a supplement of 388 RMB will be added**  
加收 388 元，即可将套餐里任意一道前菜升级成鳌虾。

**Foie Gras & Mango | 鸭肝和芒果** 688 rmb  
gingerbread marbled | gravelax trout | quinoa & green beans | sour mango  
姜味鸭肝冻 | 腌制红鳟鱼 | 藜麦和四季豆色拉 | 酸芒果

## Fish & Crustacean | 鱼和海鲜

**Bamboo Shrimps In Two Ways | 九节虾两吃** 988 rmb

grilled over ember | zucchini & almond | mushroom & apricot | shrimp sauce  
in a stew | la mian | red Sichuan pepper bisque  
碳烤 | 节瓜和杏仁 | 蘑菇和杏子 | 虾汁 | 拉面 | 四川红花椒虾汤

**Fujian Red Mullet | 福建金线鱼** 888 rmb

seared filet | crispy scales | artichoke & tomato | sea urchin rouille | fish soup  
煎烤鱼排 | 香脆鱼鳞片 | 洋蓟和番茄 | 海胆藏红花蛋黄酱 | 鱼汤

**Snail & Eel | 蜗牛和鳗鱼** 788 rmb

wrapped in potato slices | eel & herbs potager | liquorice flavoured broth  
土豆片包裹蜗牛 | 鳗鱼和法式香料 | 蜗牛甘草汤

## Meat | 肉

**Rangers Valley Wagyu Beef M7 | «Rangers Valley» 澳洲和牛 M7** 1288 rmb

roasted striploin | piquillos & blackcurrant | fennel & octopus | red wine beef jus  
烤西冷 | 皮奎洛甜椒和黑加仑 | 茴香和章鱼 | 红酒牛肉汁

**Shandong Pigeon | 山东乳鸽** 988 rmb

hazelnut caramelized filet | rhubarb, celery & porcini  
crispy leg seasoned with our take on the XO sauce | pigeon jus  
榛子烤乳鸽胸 | 大黄, 芹菜和牛肝菌 | 自制 XO 酱汁调味的脆鸽腿 | 乳鸽汁

**Duck | 鸭肉** 888 rmb

Sichuan pepper smoked filet & seared with cherry | corn | the leg in a soft brioche  
cherry flavoured jus  
四川花椒烟熏后, 和樱桃煎烤的鸭胸 | 玉米 | 鸭腿包裹在松软的布里欧面包里 | 樱桃风味鸭肉汁

**La Carte des Desserts | 甜点菜单** 288 rmb

# La Carte des Desserts

甜点菜单

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

## Strawberry | 草莓

poached | confit pomelo and aloe vera | olive oil sauce

草莓汁浸泡 | 红心柚和芦荟慕斯 | 橄榄油风味草莓汁

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## Chocolate | 巧克力

roasted cocoa beans iced soufflé | passion fruit caramel | hot Alpaco chocolate foam

烤可可豆冰舒芙蕾 | 百香果焦糖 | 温热巧克力泡沫

Niepoort 10 years tawny Port 158

## Yellow Peach | 黄桃

cooked in a sugar crust | ruby peach & lemon balm cream | warm clafoutis

糖皮烤 | 红宝石桃和香蜂草奶油 | 桃子克拉芙缇

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## Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

2015, Sauternes, Château de Rieussec 298

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Wine suggestions to pair with your dessert | 甜点配酒

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。