



Le Menu du Déjeuner

588 Rmb

不包含酒水及服务费

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

Crayfish | 小龙虾

thin tart | green beans and marinated arctic char | Isigny cream
confit egg yolk | peach granita

薄塔 | 青豆和红点鲑鱼 | 伊斯尼奶油 | 油封蛋黄 | 桃子冰片

Red Mullet | 金线鱼

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

Pre-Dessert | 前甜品

Rhubarb | 大黄

poached | soft biscuit and almond mousse

caramelized oat | muesli sauce

烹煮 | 松软蛋糕和杏仁慕斯 | 焦糖燕麦 | 什锦麦片酱

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

2018 Pouilly-Fumé - La Moynerie

Michel Redde

128 Rmb

2018 Bourgogne

Domaine Mongeard-Mugneret

138 Rmb

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。



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thin tart | green beans and marinated arctic char | Isigny cream

confit egg yolk | peach granita

薄塔 | 青豆和红点鲑鱼 | 伊斯尼奶油 | 油封蛋黄 | 桃子冰片

Or 或者

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

Red Mullet | 金线鱼

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

Veal | 小牛肉

seared tenderloin | eggplant and stuffed piquillo pepper

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

Or 或者

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 | 前甜品

Chocolate | 巧克力

thin sheets | Kalingo Grand Cru 65% chocolate ganache

vanilla sabayon | marjoram and confit lime

薄片 | 特级卡林格 65%巧克力甘纳许 | 香草萨巴雍

马郁兰和青柠酱

Mignardises | 精致茶点

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Le Menu Dégustation

1588 Rmb

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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

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

roasted striploin and marinated tuna | eggplant covered watermelon
watermelon caramel | blackcurrant sabayon
烤西冷和金枪鱼 | 茄子和西瓜 | 西瓜焦糖 | 黑加仑萨巴雍

Or 或者

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