

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

Pigeon & Foie Gras | 乳鸽和鸭肝

marinated in yellow wine | sour cabbage, lentils & hazelnut | red cabbage nectar & pigeon consommé
黄酒腌制 | 酸味卷心菜, 扁豆和榛子 | 红卷心菜蜜汁和乳鸽清汤

Or 或者

Brown crab & Caviar | 面包蟹和鱼子酱

freshness of crab | fennel & marinated mandarin | sea urchin foam
新鲜蟹肉 | 茴香和腌制的橘子 | 海胆泡沫

Yellow Fish & Black Truffle | 黄鱼和黑松露

sunchoke | Hainan lemon | spinach emulsion | roasted bone bouillon
洋姜 | 海南柠檬 | 菠菜慕斯 | 鱼骨浓汤

Dalian Scallops | 大连扇贝

seared & in a mousse | endive & Comté cheese | grapes | red butter sauce
香煎和扇贝慕斯 | 菊苣和孔泰芝士 | 葡萄 | 黄油酱汁

Carabineros | 红虾

in the spirit of a burgundy stew | shrimp cooked in a crustacean butter & flamed with Burgundy brandy
勃艮第风味 | 虾壳黄油烹制虾后佐勃艮第白兰地火焰熏烤

Gansu Milk fed Lamb | 甘肃奶饲羔羊

rack & saddle | celeriac & hazelnut | kumquat & black garlic | vintage mandarin skin jus
羊排和羊鞍 | 芹根和榛子 | 金桔和黑蒜 | 十年陈皮风味汁

Or 或者

Mayura Beef M9 & Eel | «Mayura» 澳洲和牛里脊 M9 和鳗鱼

roasted tenderloin | pumpkin & beetroot | oxtail & horseradish | red wine beef jus
烤制和牛里脊 | 南瓜和甜菜头 | 牛尾和辣根 | 红酒牛肉汁

Pre-Dessert | 前甜点

Apple | 苹果

crunchy puff pastry
toasted vanilla & rosemary flavoured confit apple | caramelized cider jus
酥脆泡芙 | 炙烤香草和迷迭香风味的苹果酱 | 焦糖苹果酒醋汁

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Discovery Menu 1988RMB: Pigeon & Foie Gras, Yellow Fish, Scallop, Lamb, Apple
探索套餐 1988RMB/位：乳鸽和鸭肝，黄鱼，扇贝，羔羊，苹果

Menu Dégustation 2188RMB: **Brown Crab & Caviar**, Yellow Fish, Scallop, Lamb,
La Carte des Desserts
品鉴套餐 2188RMB/位：面包蟹和鱼子酱，黄鱼，扇贝，羔羊，自选甜品

Grand Menu 2488RMB: Pigeon & Foie Gras **or** Crab & Caviar, Yellow Fish, Scallop, **Carabineros**, Lamb **or** Beef
La Carte des Desserts
至尊套餐 2488RMB/位：乳鸽和鸭肝**或**面包蟹和鱼子酱，黄鱼，扇贝，**红虾**，羔羊**或**牛肉，自选甜品

不包含酒水及服务费



La Carte

Create your own experience. The 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。

Caviar | 鱼子酱

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

Burgundy pancakes & buckwheat crêpes

Champagne granita | aromats

勃艮第煎饼和荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

1688 rmb

120 grammes

3288 rmb

Starter | 前菜

Langoustine | 鳌虾

988 rmb

marinated and crispy langoustine | 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

Should you wish to substitute a starter from the menu with this one, a supplement of 488 RMB will be added

加收 488 元，即可将套餐里任意一道前菜升级成鳌虾。

Pigeon & Foie Gras | 乳鸽和鸭肝

788 rmb

marinated in yellow wine | sour cabbage, lentils & hazelnut | red cabbage nectar & pigeon consommé

黄酒腌制 | 酸味卷心菜，扁豆和榛子 | 红卷心菜蜜汁和乳鸽清汤

Sichuan Salmon | 四川三文鱼

688 rmb

smoked, glazed with horseradish milk | beetroot & walnut | sour nectar

腌制和烟熏，用辣根牛奶浇汁 | 甜菜头和核桃 | 酸蜜汁

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。

Fish & Crustacean | 鱼和海鲜

Yellow Fish & Black Truffle | 黄鱼和黑松露 988 rmb

sunchoke | Hainan lemon | spinach emulsion | roasted bone bouillon

洋姜 | 海南柠檬 | 菠菜慕斯 | 鱼骨浓汤

Carabineros | 红虾 888 rmb

in the spirit of a burgundy stew | shrimp cooked in a crustacean butter & flamed with Burgundy brandy

勃艮第风味 | 虾壳黄油烹制虾后佐勃艮第白兰地火焰熏烤

Monkfish | 鮫鱈鱼 688 rmb

cooked meunière | potato ravioli

yellow wine & onion bouillon | raisiné | spinach & almonds

法式香煎 | 土豆饺子 | 茄拉黄酒洋葱浓汤 | 勃艮第风味酱 | 菠菜和杏仁

Meat | 肉

Mayura Beef M9 & Eel | «Mayura» 澳洲和牛里脊 M9 和鳗鱼 1188 rmb

roasted tenderloin | pumpkin & beetroot | oxtail & horseradish | red wine beef jus

烤制和牛里脊 | 南瓜和甜菜头 | 牛尾和辣根 | 红酒牛肉汁

Gansu Milk fed Lamb | 甘肃奶饲羔羊 888 rmb

rack & saddle | celeriac & hazelnut | kumquat & black garlic | vintage mandarin skin jus

羊排和羊鞍 | 芹根和榛子 | 金桔和黑蒜 | 十年陈皮风味汁

Sunflower Chicken & Shrimps | 葵花鸡和虾 688 rmb

seared filet & crispy leg | savoy cabbage caillette

lightly spiced foam | garlic & brown butter jus

烤制鸡胸和脆皮鸡腿 | 皱叶卷心菜卷 | 微辣泡沫 | 蒜味棕黄油鸡汁

Cheese Selection | 自选芝士 288 rmb

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La Carte des Desserts

甜点菜单

288 rmb

Apple | 苹果

crunchy puff pastry

toasted vanilla & rosemary flavoured confit apple | caramelized cider jus

酥脆泡芙 | 炙烤香草和迷迭香风味的苹果酱 | 焦糖苹果酒醋汁

Strawberry | 草莓

thin gavotte tuiles | strawberry & fennel salad | sour strawberry water

加沃特脆片 | 草莓和茴香沙拉 | 酸草莓汁

Chocolate | 巧克力

Alpaco chocolate & blackcurrant variation | blackcurrant pepper & ginger flavoured foam

各式做法的阿帕可巧克力和黑加仑 | 黑加仑胡椒生姜风味泡沫

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



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