



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

Langoustine | 螯虾

thin tart | slowly steamed | Sichuan caviar and Pu'er tea | remoulade celery
clementine granita

薄塔 | 慢蒸 | 四川鱼子酱和普洱茶 | 芹菜蛋黄酱 | 克莱门氏小柑橘冰沙

Yellow Fish | 黄鱼

confit | endive and walnut | pickled red onions butter

油封 | 玉兰菜和核桃 | 红洋葱黄油汁

Scallops & Sunchokes | 扇贝和洋姜

caramelized scallops | sunchokes | truffle and Yunnan ham caramelized bouillon

焦糖色煎扇贝 | 洋姜 | 黑松露和云南火腿焦糖风味浓汤

Sea Cucumber like a "Bourguignon" | 勃艮第风味海参

stuffed with duck and foie gras | braised in red wine and smoked
garnish of a burgundy stew

鸭肉和鸭肝填馅 | 红酒炖和烟熏 | 勃艮第风味炖菜

Sunflower Chicken | 葵花鸡

steamed breast and sprinkled with hazelnut and crispy skin | artichokes and corn

Sichuan pepper and lemon emulsion

蒸鸡胸和榛子碎和脆鸡皮 | 洋蓟和玉米 | 四川花椒柠檬汁

Or 或者

Beef Tenderloin M7+ | 澳洲牛里脊 M7+

roasted | sea urchin and buckwheat | pumpkin and spaghetti squash

oxtail brioche

烤牛里脊 | 海胆和荞麦 | 南瓜和金丝瓜 | 牛尾肉包

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

Artic Char & Foie Gras | 红点鲑鱼和鸭肝

artic char and foie gras marble | lentil and sour mushroom

apple vinaigrette

红点鲑鱼和鸭肝片 | 小扁豆和酸蘑菇 | 苹果油醋汁

Coral Grouper | 东星斑

steamed with citrus | red wine squid | black wild rice

pumpkin and grapefruit

柑橘蒸 | 红酒目鱼 | 黑米 | 南瓜和西柚

Snails & Confit Octopus | 蜗牛和油封章鱼

seared | cabbage and octopus sausage | white beans | liquorice

煎 | 卷心菜和章鱼香肠 | 白豆 | 甘草汤

Pigeon | 乳鸽

bread crust | beetroot and black currant

local whisky flavored juice

面包脆 | 红菜头和黑加仑 | 中国威士忌风味酱汁

Pre-Dessert | 前甜点

Chocolate & Smoked Tea | 巧克力和烟熏红茶

cocoa jelly | Abinao 85% chocolate biscuit | smoked tea foam and streusel

milk chocolate and lemongrass sauce

可可啫喱 | 阿比纳 85%巧克力蛋糕 | 烟熏红茶奶油泡沫和巧克力酥粒

巧克力牛奶和柠檬草酱汁

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

勃根地煎饼与荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

988 rmb

120 grammes

2388 rmb

Starter | 前菜

Langoustines | 螯虾

788 rmb

marinated and crispy langoustines | celeriac and green apple caviar | Fallot mustard cream

腌制脆皮螯虾 | 芹菜根绿苹果 | 鱼子酱 | 法国芥末奶油

Artic Char & Foie Gras | 红点鲑鱼和鸭肝

588 rmb

artic char and foie gras marble | lentil and sour mushroom apple vinaigrette

红点鲑鱼和鸭肝片 | 小扁豆和酸蘑菇 | 苹果油醋汁

Snails & Confit Octopus | 蜗牛和油封章鱼

488 rmb

seared | cabbage and octopus sausage | white beans liquorice

煎 | 卷心菜和章鱼香肠 | 白豆 | 甘草汤

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Fish & Crustacean | 鱼与甲壳海鲜

Yellow Fish | 黄鱼 688 rmb

confit | endive and walnut | pickled red onions butter
油封 | 玉兰菜和核桃 | 红洋葱黄油汁

Scallops & Sunchokes | 扇贝和洋姜 788 rmb

caramelized scallops | sunchokes
truffle and Yunnan ham caramelized bouillon
焦糖色煎扇贝 | 洋姜 | 黑松露和云南火腿焦糖风味浓汤

Pike-Pearch & Pike | 大桂鱼和梭子鱼 588 rmb

pan fried in a juniper butter | pike mousseline and smoked eel
leeks and white mushroom | stock in the spirit of a "Pochouse"
用杜松子油煎 | 梭子鱼慕斯和烟熏鳗鱼 | 京葱和白蘑菇 | 勃艮第传统鱼汁

Meat | 肉

Beef Tenderloin M7+ | 澳洲牛里脊M7+ 1088 rmb

roasted | sea urchin and buckwheat | pumpkin and spaghetti squash
oxtail brioche
烤牛里脊 | 海胆和荞麦 | 南瓜和金丝瓜 | 牛尾肉包

Pigeon | 乳鸽 788 rmb

bread crust | beetroot and black currant
local whisky flavored juice
面包脆 | 红菜头和黑加仑 | 中国威士忌风味酱汁

Sunflower Chicken | 葵花鸡 688 rmb

steamed breast and sprinkled with hazelnut and crispy skin | artichokes and corn
Sichuan pepper and lemon emulsion
蒸鸡胸和榛子碎和脆鸡皮 | 洋蓟和玉米 | 四川花椒柠檬汁

La Carte des Desserts | 甜点菜单 288 rmb