



Le Menu Dégustation

1588 Rmb

不包含酒水及服务费

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

Red Mullet | 金线鱼

seared & served cold | mushrooms & artichokes | hazelnut vinaigrette

香煎后冷却 | 蘑菇和洋蓟 | 榛子醋汁

Monkfish | 鮫鱈鱼

cooked meuniere | fennel & shellfish | crémant reduction

法式香煎 | 茴香和贝类海鲜 | 勃艮第起泡酒浓缩汁

Pigeon | 乳鸽

caramelized | turnip & white beans | blackberries flavoured jus

焦化 | 萝卜和白豆 | 黑莓调味的乳鸽汁

Or 或者

Wagyu Beef M7 Striploin «Rangers Valley» | «Rangers Valley» 和牛西冷 M7

roasted | pumpkin & butternut | ginger flavoured shallots | blackcurrant pepper jus

烤西冷 | 南瓜和 奶油南瓜 | 姜味干葱 | 黑加仑胡椒牛肉汁

Pre-Dessert | 前甜点

Strawberry | 草莓

marinated in red wine vinegar | almond & vanilla milk veil

confit lemon and strawberry | yoghurt sauce

红酒醋腌制草莓 | 杏仁和香草牛奶啫喱 | 柠檬酱和草莓 | 酸奶酱

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 du Déjeuner

888 Rmb

不包含酒水及服务费

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

Duck, Beetroot & Plums | 鸭肉, 甜菜头和西梅
thin slices of roasted & marinated duck | foie gras cream
beetroot declination | sour plums
烤和腌制鸭肉薄片 | 鸭肝奶油 | 甜菜头 | 酸西梅

Or 或者

Snails & Bamboo | 蜗牛和冬笋
stuffed dumpling | herbs potagere & seared octopus | caramelized garlic & liquorice bouillon
填馅饺子 | 法式香料和煎章鱼 | 焦化蒜味甘草浓汤

Pike Perch & Pike | 梭子鱼和大桂鱼
cooked meuniere | pike mousse bread | sunchokes & spinach | pochouse sauce
法式香煎 | 大桂鱼慕斯面包 | 洋姜和菠菜 | 勃艮第白葡萄酒风味鱼汤

Suckling Pig | 乳猪
roasted rack | caramelized head & foot | pumpkin & sweet potato | mustard seed & coffee flavoured jus
烤猪排 | 焦化猪耳和猪蹄 | 南瓜和红薯 | 芥末籽和咖啡风味乳猪汁

Pre-Dessert | 前甜品

Chestnut | 板栗
in a crispy tuile | soft biscuit | kumquat marmalade | chestnut foam
脆塔壳 | 松软蛋糕 | 金桔果酱 | 板栗慕斯

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



Le Menu du Déjeuner

588 Rmb

不包含酒水及服务费

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

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thin slices of roasted & marinated duck | foie gras cream

beetroot declination | sour plums

烤和腌制鸭肉薄片 | 鸭肝奶油 | 甜菜头 | 酸西梅

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cooked meuniere | pike mousse bread | sunchokes & spinach | pochouse sauce

法式香煎 | 大桂鱼慕斯面包 | 洋姜和菠菜 | 勃艮第白葡萄酒风味鱼汤

Pre-Dessert | 前甜品

Chocolate | 巧克力

chocolate jelly | confit blackcurrant | chocolate blackcurrant pepper foam

tart & hot ganache

巧克力啫喱 | 黑加仑酱 | 巧克力黑加仑胡椒泡沫 | 薄塔和温热甘阿许

Mignardises | 精致茶点

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2019 Sauvignon Blanc – Le S des Poëte

Domaine les Poëte

128 Rmb

2015 Bourgogne - Cuvée Margot

Collection Lameloise

128 Rmb

This menu is not available on the week end

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