

DÉCOUVERTE
主厨探索午市菜单

STARTERS 前菜

Hamachi ceviche, herbs oil, crunchy vegetables

黄尾鱼, 香料油, 蔬菜

or 或

Soft boiled organic egg, wild chanterelles, ginger

有机溏心蛋, 鸡油菌, 生姜

or 或

Butterhead lettuce soup, house-made ricotta, brocolinis

卷心菜汤, 自制芝士, 花菜

MAIN COURSES 主菜

Roasted sea bream, Normande sauce, bamboo shoot, yellow beetroot

香烤海鲷鱼, 诺曼底酱汁, 竹笋, 黄甜菜根

or 或

Paccheri pasta, scallop, parsley, extra virgin olive oil

意式粗管面, 扇贝, 橄榄油

or 或

Australian Angus M5 beef bavette, shallots, parsley, crispy polenta (Add RMB 88)

澳大利亚安格斯M5牛腹肉, 红皮小洋葱, 欧芹, 脆玉米糕 (另加人民币 88元)

CHEESE & DESSERTS 芝士及甜点

Strawberry, vanilla chantilly, strawberry jus

草莓, 香草香缇, 草莓酱

or或

Fresh mango, coconut ice cream, streusel

新鲜芒果, 椰子冰淇淋, 榛果酥

or或

Dark chocolate tart, salted caramel ice cream

黑巧克力挞, 海盐焦糖冰淇淋

Including tea or coffee

包含茶或咖啡

3 Courses RMB 318 per person

三道式套餐 人民币318每位

AUTOUR DE LA MER

SEAFOOD

甄选海鲜

LE HOMARD BLEU

Britanny blue lobster, gnocchi, lobster bisque
布列塔尼蓝龙虾, 土豆团子, 龙虾汁

508

Ⓞ **LA DAURADE**

Roasted sea bream, Normande sauce, bamboo shoot, yellow beetroot
香烤海鲷鱼, 诺曼底酱汁, 竹笋, 黄甜菜根

268

Ⓞ **LE TURBOT "IKEJIME"**

"Ikejime" turbot on the bone, yellow wine, seaweed butter, carrot, fennel
香烤多宝鱼, 黄酒, 海藻黄油, 胡萝卜, 茴香

418

LES PIÈCES DU BOUCHER

MEAT

肉类

L'AGNEAU DE TE MANA

Te Mana lamb, hand-rolled fusilli, sweet potato, real jus
新西兰羊羔肉, 手工螺旋面, 红薯, 羊肉汁

338

LE BOEUF WAGYU

Dry aged Wagyu beef M9, autumn barbajuans, artichokes, turnips
干式熟成M9和牛, 南瓜巴巴琼, 洋蓟, 芜菁

988

Ⓞ **LE PIGEON**

Pigeon, foie gras, salsify, shiso
鸽子, 鸭肝, 婆罗门参, 紫苏叶

288

LES PIÈCES ENTIÈRES SUR L'OS

CHEF'S SPECIALITIES ON THE BONE

(TO SHARE FOR TWO PERSONS) 双人分享菜品

Ⓞ **LE POULET CONTISÉ À LA TRUFFE**

Whole roasted chicken, black truffle, celeriac, kale
烤全鸡, 黑松露, 芹菜根, 羽衣甘蓝

898

Ⓞ **LE POISSON DE LA BAIE DE FUJIAN**

Whole catch of the day, lime leaf, grilled potato, fish soup
主厨每日甄选鲜鱼, 青柠叶, 烤土豆, 鲜鱼汤

798

LES DESSERTS
SWEET DELICACIES
精美甜品

LE CHOCOLAT 108
Chocolate tart, gianduja, saffron
巧克力挞, 詹杜亚巧克力, 藏红花

LA GÂTEAU AU FROMAGE 108
Burnt vanilla cheesecake, salted caramel
香草芝士蛋糕, 咸焦糖

🌱🌾 **LA MANDARINE** 108
Mandarin segments, mandarin yuzu sorbet, dark chocolate "orangettes"
橘子, 橘柚冰霜, 香橙黑巧克力

🌱🌾 **LE MONT-BLANC** 108
Chestnut cream, meringue, Chantilly
栗子奶油, 蛋白酥, 香草香缇

LA NOIX DE COCO 128
Coconut parfait, dark chocolate, passion fruit
椰子冻糕, 黑巧克力, 百香果

LES FROMAGES DE NOTRE CELLIER
CHEESE CELLAR SELECTION
芝士精选

LES FROMAGES AFFINÉS 168
French cheese platter, honeycomb
法国芝士拼盘, 蜂巢蜂蜜

LES ENTRÉES FROIDES
COLD STARTERS
开胃冷菜

LE CAVIAR 888
Kaluga Queen 10 years caviar, hamachi, herbs sauce
卡露伽10年鱼子酱, 黄尾鱼, 香料汁

LE FOIE GRAS 218
Confit duck foie gras, cherry, bread melba
油封鸭肝, 樱桃, 薄片面包

🌱 **LA SAINT-JACQUES** 298
Hokkaido scallop, black truffle, cauliflower
北海道扇贝, 黑松露, 花椰菜

LES ENTRÉES CHAUDES
HOT STARTERS
开胃热菜

🌱🌾 **LA CAROTTE JAUNE** 168
Yellow heirloom carrot broth, carrot tartar, wheat, pickled mustard seeds
胡萝卜汤, 胡萝卜鞑靼, 小麦, 腌芥菜籽

🌱 **L'ŒUF CONFIT À LA TRUFFE** 228
Confit egg yolk, black truffle, royale, mushroom foam
油封蛋黄, 黑松露, 蛋奶, 菌菇泡沫

🌱 **LES ORMEAUX** 458
Braised abalone "Boulangère", brown butter Sabayon
慢煨鲍鱼, 羊角面包, 黄油萨芭雍

LES SOUPES
SOUPS
汤

LE CONSOMMÉ DE CANARD 238
Duck consommé, morels raviolis, sage, house-cured duck ham
法式鸭子清汤, 羊肚菌意饺, 洋苏草, 主厨自制鸭肉火腿

🌱 **LE CRABE** 258
Brown crab cappuccino, parsnip, sorrel
棕蟹卡布奇诺, 防风根, 酸叶草