

APPETISERS 开胃菜

RAW BAR 生鲜
CHARCUTERIE 生肉

L'huitre Oyster selection 主厨精选生蚝	Market Price
Le saumon Applewood smoked king salmon blinis and Isigny cream 烟熏三文鱼, 薄饼配奶油	140.
Le caviar Superior Oscietra caviar (30 gr.) condiments 特级鱼子, 中国云南 (30 克)	700.
Jambon Ibérique Iberico pork ham shoulder, tomato mozzarella croissant 西班牙火腿, 番茄芝士羊角包	320.
La planche Mix charcuterie platter, condiments 混合冷切肉拼盘, 搭配小料	190.

Le pâté en croûte 180.
Seafood pâté en croûte,
pickled vegetables, yuzu hollandaise
法式海鲜馅饼, 腌制蔬菜, 柚子味荷兰汁

Le foie gras 180.
Pan-seared foie gras,
cherry, roasted almonds
煎鹅肝, 樱桃, 烤杏仁

L'escargot 160.
Snail "fricassée",
ratatouille and garlic foam
pomme dauphine croquettes
蜗牛, 普罗旺斯杂烩, 蒜味奶泡, 土豆泥球

Le petit pois 165.
Spring green vegetables
caramelized shallot
ratatouille and basil cake
春季蔬菜, 焦糖洋葱, 普罗旺斯杂烩, 罗勒蛋糕

La langoustine 230.
Langoustine ceviche,
raspberries, snow peas,
coconut lime dressing
酸醋汁腌海鳌虾, 蔓越莓, 甜豆, 椰子青柠汁

Le tourteau 260.
Fresh crab, avocado, tomato
gaspacho, basil oil
蟹, 牛油果, 番茄, 罗勒油

La courgette 160.
Grilled zucchini,
fromage blanc, pine nuts,
black raisins, dill, quail egg
烤节瓜, 白芝士, 松子, 黑提干, 莳萝, 鹌鹑蛋

La soupe 140.
Seafood soup, scallop,
saffron-tomato broth
海鲜汤, 扇贝, 蛤蜊, 藏红花, 番茄汤

MAINS 主菜

Le tartare de bœuf 230.
Traditional beef tartare,
homemade French fries
法式传统牛肉塔塔, 自制薯条

La truite 290.
Green sorrel trout,
green peas and clams
北极鲑鱼, 青豆, 绿酸叶, 蛤蜊汁

Le risotto 180.
Green barley risotto,
asparagus, confit tomato
薏米烩饭配绿酱, 芦笋, 番茄

Cabillaud noir 290.
Patagonian toothfish,
tomato, capers, water fennel, beef "jus"
黑鳕鱼, 番茄, 刺山柑, 牛肉汁

L'agneau 280.
Lamb saddle, coriander butter
broccoli salad, carrot chermoula
烤羊脊肉, 花椰菜, 胡萝卜

From our charcoal oven (choice of green beans or mash)

Le faux filet
-270 days grain-fed Angus striploin 200g.....370.
270天安格斯牛西冷

La bavette
-Marble 5.7 Uruguay wagyu beef flap 200g 370.
乌拉圭和牛牛腩排

La pluma
-Grilled iberico pork pluma, celery purée, tomato onion sauce 230g.....350.
烤伊比利亚猪肉, 芹根泥, 酸甜洋葱酱

Chef suggestion Market Price
主厨精选 市场价

TO SHARE 分享

La bouillabaisse 360.
Traditional bouillabaisse
马赛鱼汤

L'agneau 580.
Roasted lamb shoulder
crispy potato and green beans
烤羊肩肉, 脆皮土豆, 青豆

Côte de bœuf (1 kg) 990.
270 days grain-fed Australian Angus
pomme purée, béarnaise, kampot pepper sauce
肋眼牛排
270 天谷物喂养, 土豆泥, 贝阿恩酱汁, 贡布胡椒汁

SIDE DISHES 配菜

Parisienne salad 95. Ham, potato, egg honey mustard 巴黎色拉, 火腿, 土豆, 鸡蛋, 蜂蜜芥末汁	Green beans 70. Garlic butter 甜豆, 蒜味黄油	Ratatouille provençale 90. 普罗旺斯杂烩
Mashed potato 70. 土豆泥	Homemade French fries 70. 自制薯条	

SUMMER



Vegetarian options are available upon request - 如有需求, 可提供素食选择
Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价, 需另加 10% 服务费, 总额需征收中国政府的法定增值税。