

APPETISERS 开胃菜

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

La Saint Jacques 230.
Stuffed cabbage
with truffled scallop
黑松露扇贝馅卷心菜

La langoustine 230.
Angel hair crispy langoustine,
hummus, crunchy raw vegetables,
coral lobster sauce
天使面，酥脆海螯虾，鹰嘴豆泥，
生脆蔬菜，花龙虾酱汁

La purée caviar 290.
Light mashed potato,
confit egg yolk and beef jus,
crispy chips with 10g oscietra caviar,
Isigny cream
轻盈土豆泥，油封蛋黄，牛肉汁
脆土豆片配 10g 奥希特拉鱼子酱，伊斯尼奶

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，茼萝，鹌鹑蛋

Le tartare de bœuf 180.
Traditional beef tartare,
homemade French fries
法式传统牛肉塔塔，自制薯条

Le foie gras 180.
Pan-seared foie gras,
walnut, five spices, sweet and sour apple
煎鹅肝，核桃，五种香料，酸甜苹果

Le pied de cochon 190.
Pork trotter croquettes,
refreshing butter lettuce,
sweet apple, pink radish and black truffle
炸猪脚饼，黄油生菜，苹果，粉红萝卜，黑松露

La soupe 140.
Seafood soup, scallop,
saffron-tomato broth
海鲜藏红花汤，扇贝，番茄

MAINS 主菜

Le saumon 270.
Confit salmon in white porto wine,
trout roe and Normande sauce
油封三文鱼配白波尔图酒，鳟鱼籽，诺曼底酱汁

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

La lapin 230.
“Daube provençale” of rabbit leg,
grilled romaine lettuce, ratatouille
普罗旺斯炖兔腿，烤罗马生菜，蔬菜杂烩

La légine 290.
Patagonian toothfish,
tomato, capers, water fennel, beef “jus”
法国银鳕鱼，番茄，水瓜柳，水芹，牛肉汁

L’agneau 280.
Lamb saddle, oriental wheat salad,
carrot chermoula
烤羊脊肉，碎麦沙拉，胡萝卜，北非辣酱

La pluma 450.
Grilled iberico pork pluma,
anchovy butter,
grilled bell pepper salad
烤伊比利亚猪腩肉，鳀鱼黄油，烤甜椒沙拉

TO SHARE 分享	
La bouillabaisse	460.
Traditional bouillabaisse	
马赛鱼汤	
La tourte	580.
Duck and foie gras classic tourte,	
truffle rémoulade	
烤鸭肉及鹅肝酥皮馅饼，黑松露蛋黄酱	
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	

From our charcoal oven (choice of green beans or mash) 配菜可选青豆或土豆泥

Le faux filet
270 days grain-fed Angus striploin 200g.....370.
270天谷饲安格斯牛西冷
Special Russian rib eye “kernel” 200g..... 430.
俄罗斯肋肉眼排

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		
Mashed potato	70.	
土豆泥		
Green beans	70.	
Garlic butter		
青豆，蒜味黄油		
Homemade French fries	70.	
自制薯条		

