

APPETISERS 开胃菜

RAW BAR 生鲜  
CHARCUTERIE 生肉

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

<b>La Saint Jacques</b> Stuffed cabbage with truffled scallop 黑松露扇贝馅卷心菜	230.
<b>La langoustine</b> 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	230.
<b>La purée caviar</b> 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	290.
<b>La courgette</b> 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	160.

<b>Le tartare de bœuf</b> Traditional beef tartare, homemade French fries 法式传统牛肉塔塔, 自制薯条	170.
<b>Le foie gras</b> Pan-seared foie gras, walnut, five spices, sweet and sour apple 煎鹅肝, 核桃, 五种香料, 酸甜苹果	180.
<b>Le pied de cochon</b> 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	190.
<b>La soupe</b> Seafood soup, scallop, saffron-tomato broth 海鲜藏红花汤, 扇贝, 番茄	140.

MAINS 主菜

<b>Le saumon</b> 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	270.
<b>Le risotto</b> Green barley risotto, asparagus, confit tomato 薏米烩饭配绿酱, 芦笋, 油封番茄	180.
<b>Le lapin</b> "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	230.

<b>La légine</b> Patagonian toothfish, tomato, capers, water fennel, beef "jus" 法国银鳕鱼, 番茄, 水瓜柳, 水芹, 牛肉汁	290.
<b>L'agneau</b> Lamb saddle, oriental wheat salad, carrot chermoula 烤羊脊肉, 碎麦沙拉, 胡萝卜, 北非辣酱	280.
<b>La pluma</b> 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	450.

TO SHARE 分享

<b>La bouillabaisse</b> Traditional bouillabaisse 马赛鱼汤	460.
<b>La tourte</b> Duck and foie gras classic tourte, truffle rémoulade 烤鸭肉及鹅肝酥皮馅饼, 黑松露蛋黄酱	580.
<b>L'agneau</b> Roasted lamb shoulder, crispy potato and green beans 烤羊肩肉, 脆皮土豆, 青豆	580.
<b>Côte de bœuf ( 1 kg )</b> 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	990.

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

<b>Le faux filet</b> 270 days grain-fed Angus striploin 200g.....	370.
270天谷饲安格斯牛西冷	
<b>Special Russian rib eye "kernel" 200g.....</b>	430.
俄罗斯肋眼牛排	

SIDE DISHES 配菜

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

