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**APPETISERS 开胃菜**

<p><b>Le saumon</b> 140.                  Applewood smoked king salmon blinis and Isigny cream                  苹果木烟熏帝王鲑，薄饼配伊斯尼奶油</p>	<p><b>La Saint Jacques</b> 230.                  Stuffed cabbage with truffled scallop                  黑松露扇贝馅卷心菜</p>	<p><b>La courgette</b> 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</p>
<p><b>Le caviar</b> 700.                  Superior Oscietra caviar (30 g)                  特级鱼子，中国云南 (30 克)</p>	<p><b>La langoustine</b> 230.                  Angel hair crispy langoustine, hummus, crunchy raw vegetables, coral lobster sauce                  天使面，酥脆海鳌虾，鹰嘴豆泥，生脆蔬菜，花龙虾酱汁</p>	<p><b>Le foie gras</b> 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</p>
<p><b>Jambon Ibérique</b> 320.                  Iberico pork ham shoulder, tomato mozzarella croissant                  西班牙火腿，番茄芝士羊角包</p>	<p><b>La purée caviar</b> 290.                  Light mashed potato, confit egg yolk and beef jus, crispy chips with 10g oscietra caviar, Isigny cream                  轻香土豆泥，油封蛋黄，牛肉汁，土豆脆片配10g奥希特拉鱼子酱，伊斯尼奶油</p>	<p><b>Le pied de cochon</b> 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</p>
<p><b>La planche</b> 190.                  Mixed charcuterie platter, condiments                  混合冷切肉拼盘，搭配小料</p>	<p><b>La soupe</b> 140.                  Seafood soup, scallop, saffron tomato broth                  海鲜藏红花汤，扇贝，番茄</p>	

**MAINS 主菜**

<p><b>Le saumon</b> 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</p>	<p><b>La légine</b> 290.                  Patagonian toothfish, tomato, capers, water fennel, beef "jus"                  法国银鳕鱼，番茄，水瓜柳，水芹，牛肉汁</p>	<p><b>TO SHARE 分享</b></p> <p><b>La bouillabaisse</b> 460.                  Traditional bouillabaisse                  马赛鱼汤</p>
<p><b>Le risotto</b> 180.                  Green barley risotto, asparagus, confit tomato                  薏米烩饭配绿酱，芦笋，油封番茄</p>	<p><b>L'agneau</b> 280.                  Lamb saddle, oriental wheat salad, carrot chermoula                  烤羊脊肉，碎麦沙拉，胡萝卜，北非辣酱</p>	<p><b>La tourte</b> 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</p>
<p><b>Le lapin</b> 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</p>	<p><b>Le Sandre</b> 320.                  Pike perch tart with black, red and vegetable caviar, beurre blanc                  梭鲈挞，鲟鱼籽酱，虹鳟鱼籽，甜豆，白汁</p>	<p><b>L'agneau</b> 580.                  Roasted lamb shoulder, crispy potato and green beans                  烤羊肩肉，脆皮土豆，青豆</p>
		<p><b>Côte de bœuf ( 1 kg )</b> 990.                  270 days grain-fed Australian Angus, pomme purée, béarnaise, kamptot 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</p>

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

<p><b>Le faux filet</b>                  270 days grain-fed Angus striploin 200g.....370.                  270天谷饲安格斯牛西冷</p>	<p><b>Special Russian rib eye "kernel" 200g.....430.</b>                  俄罗斯肋眼牛排</p>	<p><b>La pluma 370g .....450.</b>                  Grilled iberico pork pluma, anchovy butter                  烤伊比利亚黑猪脯肉，鲱鱼黄油</p>
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**SIDE DISHES 配菜**

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

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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。