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APPETISERS 开胃菜

<p>Le saumon 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>La Saint Jacques 230. Stuffed cabbage with truffled scallop 黑松露扇贝馅卷心菜</p>	<p>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</p>
<p>Le caviar 700. Superior Oscietra caviar (30 g) 特级鱼子，中国云南 (30 克)</p>	<p>La langoustine 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>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</p>
<p>Jambon Ibérique 320. Iberico pork ham shoulder, tomato mozzarella croissant 西班牙火腿，番茄芝士羊角包</p>	<p>La purée caviar 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>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</p>
<p>La planche 190. Mixed charcuterie platter, condiments 混合冷切肉拼盘，搭配小料</p>		<p>La soupe 140. Seafood soup, scallop, saffron tomato broth 海鲜藏红花汤，扇贝，番茄</p>

MAINS 主菜

<p>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</p>	<p>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</p>	<p>TO SHARE 分享</p> <p>La bouillabaisse 460. Traditional bouillabaisse 马赛鱼汤</p>
<p>Le risotto 180. Green barley risotto, asparagus, confit tomato 薏米烩饭配绿酱，芦笋，油封番茄</p>	<p>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</p>	<p>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</p>
<p>Le 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</p>	<p>Le Sandre 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>L'agneau 580. Roasted lamb shoulder, crispy potato and green beans 烤羊肩肉，脆皮土豆，青豆</p>
		<p>Côte de bœuf (1 kg) 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 mashed potato) 配菜可选青豆或土豆泥

<p>Le faux filet 300 days grain-fed American striploin 220g450. 300天谷饲美国牛西冷</p>	<p>Special Russian rib eye "kernel" 200g450. 俄罗斯肋眼牛排</p>	<p>La pluma 370g450. 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>Parisienne salad 95. Ham, Gruyère cheese, potato, boiled egg 巴黎色拉配火腿，格鲁耶尔干酪，土豆，煮鸡蛋</p>	<p>Green beans 70. Garlic butter 青豆，蒜味黄油</p>	<p>Ratatouille provençale 90. 普罗旺斯杂烩</p>
<p>Mashed potato 70. 土豆泥</p>	<p>Rosemary potato wedges 70. 迷迭香土豆角</p>	



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。