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**CHARCUTERIE 冷切肉**

Pâté en croûte 法式猪肉鹅肝馅饼	120.	Carrasco-Guijuelo 36 months jamón ibérico de bellota 西班牙火腿	320.	Mixed charcuterie plate 混合冷切肉拼盘	190.
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**RAW BAR 生鲜**

Oysters			
Harty n°4 海心	Ireland	35.	
Ronce n°3 拉若斯	France	45.	
Boudeuse n°4 布德斯	France	45.	
Royale n°2 皇家	France	70.	
Cold smoked king salmon soda bread, butter 熏三文鱼, 苏打面包, 黄油		140.	
Superior Oscietra caviar (30 gr.) 特级鱼子, 中国云南 (30克)		700.	

**APPETISER 开胃菜**

Sweet corn custard tart brown crab, bottarga mustard leaf 甜玉米蛋奶挞, 面包蟹, 腌鱼籽, 芥菜	120.	Pu'er tea infused consommé celeriac remoulade kohlrabi, raw mushrooms 普洱蘑菇清汤, 根芹菜, 苜蓝, 生蘑菇	120.
Raw carabinero shrimp lardo di Colonnata vadouvan spice, coral emulsion 生西班牙红虾, 意大利猪油, 印度香料, 扇贝黄	290.	Seared foie gras fig jam, parsnip five-spice 香煎鹅肝, 无花果酱, 欧洲萝卜, 五种香料	110.
Seafood escabèche yuzu citrus, bonito aioli squid ink cracker 醋渍海鲜, 香橙, 熏鱼蛋黄酱, 鱿鱼墨饼干	130.	Raw chopped beef flank smoked ox tongue, gribiche sauce pommes soufflées 生牛肉塔塔, 熏牛舌, 格里比什酱, 膨化土豆	110.
Raw and cooked beetroots Puy lentils, apple fromage blanc, walnut 新鲜及烹煮甜菜根, 扁豆, 苹果, 白乳酪, 核桃	110.	Jerusalem artichoke and vanilla soup seared scallops, burnt butter Medjool dates 洋蓟香草汤, 扇贝, 黄油粉, 椰枣	120.

**FISH & SEAFOOD 鱼类及海鲜**

Crispy scale red sea bream artichoke barigoule, squid piment d'Espelette, clam aioli 真鲷, 烩洋蓟, 鱿鱼, 南法辣椒, 蛤蜊蒜蓉蛋黄酱	280.
Patagonian toothfish escargots, parsley, garlic nasturtium 鳕鱼, 蜗牛, 欧芹, 大蒜, 旱金莲	295.

Tagliolini pasta lobster, tomato, pastis cured egg yolk 龙虾意面, 番茄, 茴香酒, 熏蛋黄	280.
French blue mussels marinières shallot, thyme, white wine cream, French fries 青口贝, 小葱, 百里香, 白葡萄酒, 奶油, 薯条	290.

**TO SHARE 分享**

Whole baked camembert black truffle madeleines 烤卡门培尔奶酪, 黑松露玛德琳蛋糕	250.
Halibut meunière seaweed butter, lemon, capers 香煎比目鱼, 海藻黄油, 柠檬, 水瓜柳	460.
Whole duck neck sausage cassoulet, endive salad 鸭肉肠, 豆焖肉, 菊苣	540.
Côte de boeuf 1 kg 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, 贡布胡椒汁	990.

**MEAT 肉类**

Confit suckling pig boudin noir, celeriac pearl onion ragout 油浸乳猪, 血肠, 根芹菜, 烩洋葱	230.
Roast and confit lamb burnt aubergine, harissa chickpea panisse 油封烤羊肉, 茄子, 北非辣酱, 鹰嘴豆卷	250.

Angus steak kampot pepper sauce pomme purée 西冷牛排, 红胡椒汁, 自制土豆泥	395.
Slow cooked chicken pancetta, bacon jus, cauliflower pearl barley, yeast risotto 慢煮鸡, 烟肉, 培根酱, 花椰菜, 大麦, 意饭	220.

**SIDE DISH 配菜**

Romaine, endive, celery walnut, Saint Agur, apple 罗马生菜, 菊苣, 芹菜, 核桃, 奶酪, 青苹果	95.	White beans smoked pork ragout 豆焖肉, 白腰豆, 油浸猪肉	60.	Grilled young broccoli anchovy, capers 烤花椰菜, 银鱼柳, 水瓜柳	60.
Potato purée 土豆泥	60.	Phénix French fries 炸薯条	60.	Pan-roasted Brussels sprouts 煎炒球芽甘蓝	60.

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**Autumn**

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。

