

PHÉNIX LUNCH

April 15 - April 19

12:00 to 14:30

Two courses 二道菜套餐	198.
Three courses 三道菜套餐	248.

APPETISER 开胃菜

Raw and cooked heirloom carrots, fromage blanc, dukkah, sorrel
生熟天然萝卜, 白乳酪, 中东香料, 酸模

Pickled Atlantic mackerel, avocado, cucumber, horseradish
鲭鱼, 牛油果, 黄瓜, 辣根

Smoked veal tongue, gribiche sauce, frisée lettuce
熏牛舌, 格里比什酱, 皱叶生菜

MAIN 主菜

Ratatouille provençale
普罗旺斯杂烩

Stuffed baby squid, sweet peas, tomato, jambon de Bayonne
填馅小鱿鱼, 甜豆, 番茄, 巴约纳火腿

Traditional steak tartare, French fries
传统生牛肉塔塔配薯条

DESSERTS 甜品

Sour cherry and almond tart, cherry ice cream
酸樱桃挞, 杏仁油酥饼, 樱桃冰淇淋

Peanut butter parfait, iodized caramel, soft chocolate
花生冻糕, 咸味焦糖, 软巧克力

Comté cheese, house crackers
孔泰奶酪, 薄脆饼

WINE SELECTION 精选葡萄酒

		glass
2016 white	Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France	70.
2015 red	Luc Baudet, Côtes-du-Rhône, Rive Droite Rhône Valley, France	70.

