

Langoustine & Cauliflower Mushroom | 鳌虾和绣球菇

in tartare & roasted | corn cream & beef jelly | crispy ham & sour red onions

鳌虾两吃 | 玉米奶油和牛肉啫喱 | 脆皮火腿和酸味红洋葱

Or 或者

Sichuan Salmon & Caviar | 四川三文鱼和鱼子酱

in a hazelnut flavored milk | sour red cabbage & blackcurrant | Xérès vinegar nectar

包裹在榛子牛奶泡沫里 | 紫甘蓝和黑加仑 | 雪莉酒醋蜜

Coral grouper | 东星斑

confit & seared with a bread crust | seasonal mushrooms & carrots | orange | Saffron flavored broth

油封并和面包片一起煎 | 时令蘑菇和胡萝卜 | 香橙 | 藏红花风味浓汤

Scallops & Abalone | 扇贝和鲍鱼

caramelized | carmine chicory | cauliflower & Yunnan ham | Timut pepper bouillon

焦糖化扇贝 | 玉兰菜 | 花椰菜和云南火腿 | 葡萄柚花椒汤

Hairy crab & Sunflower Poularde | 大闸蟹和葵花鸡

stuffed light mousse | artichokes | yellow wine & Guangxi fermented lemon sauce

填馅鸡肉慕斯 | 洋蓟 | 黄酒和广西发酵柠檬酱汁

Duck | 鸭肉

seared | daikon turnip & buckwheat | black garlic | beer deglazed jus

烤制鸭肉 | 白萝卜和荞麦 | 黑蒜 | 啤酒风味酱汁

Or 或者

Rangers Valley Wagyu Beef M7 | «Rangers Valley» 澳洲和牛 M7

wood fire cooked striploin | Flavigny candy | beetroot, pumpkin & chestnut

sour quince | red wine beef jus

木火烤西冷 | 勃艮第八角糖果 | 甜菜根, 南瓜和栗子 | 酸木梨 | 红酒牛肉汁

Pre-Dessert | 前甜点

Lemon | 柠檬

on a shortbread | lemon mousse | lime, lemon balm & meringue shell

黄油酥饼 | 柠檬慕斯 | 青柠, 香蜂草和蛋白霜

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Discovery Menu 1888 RMB : Langoustine, Scallops, Crab, Duck, Lemon

探索套餐 1888RMB/位：螯虾，扇贝，大闸蟹，鸭肉，柠檬

Menu Dégustation 2088 RMB : Salmon or Langoustine, Scallops, Crab, Duck, La Carte des Desserts

品鉴套餐 2088RMB/位：三文鱼或螯虾，扇贝，大闸蟹，鸭肉，自选甜品

Grand Menu 2388 RMB : Salmon or Langoustine, Coral Grouper, Scallops, Crab, Duck or Beef,
La Carte des Desserts

至尊套餐 2388RMB/位：三文鱼或螯虾，东星斑，扇贝，大闸蟹，鸭肉/牛肉，自选甜品

不包含酒水及服务费



La Carte

Create your own experience. Chef recommends 1 starter, 1 main course and 1 dessert to discover the culinary universe of Maison Lameloise Shanghai.

自己选择独特菜品体验的前提下，主厨建议选择前菜主菜甜品三道式，来搭配一个独一无二的 Maison Lameloise 体验

Caviar | 鱼子酱

Perseus for Maison Lameloise, No. 4 Premium Oscietra | 来自四川的鱼子酱

Burgundy pancakes & buckwheat crêpes

Champagne granita | aromats

勃艮第煎饼和荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

1088 rmb

120 grammes

2388 rmb

Starter | 前菜

Langoustine | 鳌虾

988 rmb

marinated and crispy langoustines | celeriac and green apple
caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹根和青苹果 | 鱼子酱 | 法国芥末奶油

Should you wish to substitute a starter from the menu, a supplement of 488 RMB will be added

加收 488 元，即可将套餐里任意一道前菜升级成鳌虾。

Sichuan Salmon & Caviar | 四川三文鱼和鱼子酱

888 rmb

in a hazelnut flavored milk | sour red cabbage & blackcurrant | Xérès vinegar nectar
包裹在榛子牛奶泡沫里 | 紫甘蓝和黑加仑 | 雪莉酒醋蜜

Snails & Octopus | 蜗牛和章鱼

688 rmb

onion petals stuffed with herb's potagère | fish soup | Saffron flavored warm mayonnaise
洋葱瓣里填塞法式香料 | 鱼汤 | 藏红花蛋黄酱

Prices are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

所有价格均以人民币计算并需加收15%服务费。点单前请您告知我们的员工对任何特殊食物的过敏或忌口。

Fish & Crustacean | 鱼和海鲜

Coral grouper | 东星斑 988 rmb
confit & seared with a bread crust | seasonal mushrooms & carrots | orange | Saffron flavored broth
油封并和面包片一起煎 | 时令蘑菇和胡萝卜 | 香橙 | 藏红花风味浓汤

Scallops & Abalone | 扇贝和鲍鱼 788 rmb
caramelized | carmine chicory | cauliflower & Yunnan ham | Timut pepper bouillon
焦糖化扇贝 | 玉兰菜 | 花椰菜和云南火腿 | 葡萄柚花椒汤

Seabass | 海鲈鱼 788 rmb
slowly cooked | milk skin & pumpkin | clams | roasted bones bouillon
慢煮 | 牛奶皮和南瓜 | 蛤蜊 | 烤鱼骨汤

Meat | 肉

Rangers Valley Wagyu Beef M7 | «Rangers Valley» 澳洲和牛 M7 1088 rmb
wood fire cooked striploin | Flavigny candy | beetroot, pumpkin & chestnut
sour quince | red wine beef jus
木火烤西冷 | 勃艮第八角糖果 | 甜菜根, 南瓜和栗子 | 酸木梨 | 红酒牛肉汁

Duck | 鸭肉 888 rmb
seared | daikon turnip & buckwheat | black garlic | beer deglazed jus
烤制鸭肉 | 白萝卜和荞麦 | 黑蒜 | 啤酒风味酱汁

Quail | 鹌鹑 788 rmb
roasted with hay | celeriac & cabbage | soft apricot | roasting jus
和干草一起烤 | 芹根和卷心菜 | 杏脯 | 烤鹌鹑风味酱汁

La Carte des Desserts | 甜点菜单 288 rmb

La Carte des Desserts

甜点菜单

288 rmb

Lemon | 柠檬

on a shortbread | lemon mousse | lime, lemon balm & meringue shell

黄油酥饼 | 柠檬慕斯 | 青柠, 香蜂草和蛋白霜

2019 Côteaux du Layon « Les Varennes », Domaine Gaudard 258

Apple | 苹果

confit | caramelized tuile | Yunnan honey cream | apple vinegar sauce

苹果酱 | 焦糖脆片 | 云南蜂蜜奶油 | 苹果醋汁

2019 Côteaux du Layon « Les Varennes », Domaine Gaudard 258

Chocolate | 巧克力

Bourbon vanilla iced soufflé | blackcurrant marmalade & ginger

blackcurrant pepper & Guanaja chocolate foam

波本香草冰舒芙蕾 | 黑加仑果酱和生姜 | 黑加仑胡椒和黑巧克力泡沫慕斯

1986 Catalans Rivesaltes Ambre, Haute Coutume 268

Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

2009, Quarts de Chaume, Domaine Baumard 488

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Wine suggestions to pair with your dessert | 甜点配酒

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