



Le Menu Dégustation

1588 Rmb

不包含酒水及服务费

Savories from Chagny to Shanghai | 开胃小点从沙尼到上海

Sichuan Salmon | 四川三文鱼

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

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

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» 和牛西冷 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

(388 rmb supplement - 升级价 388 元)

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

Mignardises | 精致茶点

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。



Le Menu du Déjeuner

888 Rmb

不包含酒水及服务费

Savories from Chagny to Shanghai | 开胃小点从沙尼到上海

Quail egg, brown mushroom & artichokes | 鹌鹑蛋, 牛排菇和洋蓍
slices of mushroom | smoked quail egg & yellow wine | herb's bouillon
牛排菇片 | 烟熏鹌鹑蛋和黄酒 | 香料浓汤

Or 或者

Snails & Octopus | 蜗牛和章鱼
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

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

Quail | 鹌鹑
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

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

Mignardises | 精致茶点

**The chef recommends you to pair your lunch with
a glass of white or red wine selected by our chef sommelier**
主厨建议您可以选择一杯由我们总侍酒师推荐的白葡萄酒或红葡萄酒来搭配您的午餐



Le Menu du Déjeuner

588 Rmb

不包含酒水及服务费

Savories from Chagny to Shanghai | 开胃小点从沙尼到上海

Quail egg, brown mushroom & artichokes | 鹌鹑蛋，牛排菇和洋蓟
slices of mushroom | smoked quail egg & yellow wine | herb's bouillon
牛排菇片 | 烟熏鹌鹑蛋和黄酒 | 香料浓汤

Seabass | 海鲈鱼

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

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

Mignardises | 精致茶点

The chef recommends you to pair your lunch with
a glass of white or red wine selected by our chef sommelier

主厨建议您可以选择一杯由我们总侍酒师推荐的白葡萄酒或红葡萄酒来搭配您的午餐

2020 Sancerre - Le Tournebride

Vincent Gaudry

198 Rmb

2019 Languedoc - Roboul

Domaine Danjou Banessy

138 Rmb