



# Le Menu du Chef

In 4 Courses and Dessert  
Without the Carabineros  
1888 Rmb

In 5 Courses and Dessert  
2388 Rmb  
不包含酒水及服务费

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

Quail egg | Meurette style custard cream | 鹌鹑蛋 | 红酒干葱奶油冷汤

Gilardeau N°2 Oyster | 吉拉多 N°2 生蚝

marinated foie gras cream | caramelized cauliflower | hazelnut from piedmont  
sour shallots and grapefruit | buckwheat tuile

腌制鸭肝奶油 | 焦糖花椰菜 | 皮耶蒙特榛果 | 酸干葱与西柚 | 荞麦脆片

Dover Sole | 左口鱼

slowly confit | endive and walnut compression | red onion pickles butter

慢煮油封 | 金玉兰与核桃 | 红酒洋葱黄油

Hokkaido Scallop | 北海道扇贝

cooked on the plancha | leek and smoked eel | chardonnay and linden tree sauce

铁板香煎 | 韭葱与烟熏鳗鱼 | 霞多丽与椴树叶汁

Carabineros | 西班牙红虾

in the spirit of a burgundy beef stew

shrimp cooked with crustacean butter

flambé with Marc de Bourgogne

勃艮第牛肉汁烩红虾 | 小胡萝卜 | 波特菇 | 红酒汁 | 土豆慕斯

Mayura Station Wagyu Beef | Mayura Station 和牛

roasted filet | pumpkin variation | chestnut and squash spaghetti

bone marrow | smoked beef juice

慢烤菲力 | 特制南瓜 | 栗子与金瓜丝 | 牛骨髓 | 烟熏牛汁

**Or 或者**

Lamb | 羊肉

the rack and the saddle with crunchy garlic | baby carrot and parsley

spicy shoulder sausage | brown butter pearled juice

脆蒜羊排与羊鞍 | 小红萝卜与欧芹 | 香料羊肩香肠 | 特制焦黄油酱汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

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。



# La Carte

Create your own experience. Chef recommande 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试，来做为一个完美完整的 Maison Lameloise 体验

## Starters | 前菜

**Langoustines | 鳌虾** 688 rmb

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

腌制脆皮鳌虾 | 芹菜根绿苹果 | 鱼子酱 | 法国芥末奶油

**Gilardeau N°2 Oyster | 吉拉多 N°2 生蚝** 388 rmb

marinated foie gras cream | caramelized cauliflower | hazelnut sour shallots and grapefruit | buckwheat tuile

腌制鸭肝奶油 | 焦糖花椰菜 | 榛果 | 酸干葱与西柚 | 荞麦脆片

## Fish & Crustacean | 鱼与甲壳海鲜

**Dover Sole | 左口鱼** 688 rmb

slowly confit | endive and walnut compression | red onion pickles butter

慢煮油封 | 金玉兰与核桃 | 红酒洋葱黄油

**Hokkaido Scallop | 北海道扇贝** 588 rmb

cooked on the plancha | leek and smoked eel | chardonnay and linden tree sauce

铁板香煎 | 韭葱与烟熏鳗鱼 | 霞多丽与椴树叶汁

## Meat | 肉

**Mayura Station Wagyu Beef M9 Tenderloin | Mayura Station 和牛牛里脊 M9** 1088 rmb

roasted filet | pumpkin variation | chestnut and squash spaghetti

bone marrow | smoked beef juice

慢烤菲力 | 特制南瓜 | 栗子与金瓜丝 | 牛骨髓 | 烟熏牛汁

**Lamb | 羊肉** 888 rmb

the rack and the saddle with crunchy garlic | baby carrot and parsley

spicy shoulder sausage | brown butter pearled juice

脆蒜羊排与羊鞍 | 小红萝卜与欧芹 | 香料羊肩香肠 | 特制焦黄油酱汁

**La Carte des Desserts | 甜点菜单** 328 rmb

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