



Le Grand Menu

2588 Rmb

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

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

Langoustines | 鳌虾

marinated and crispy langoustines | celeriac & 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

Snails & Octopus | 蜗牛和章鱼

snails fricassee & confit octopus

grilled baby potatoes | fish soup

warm mayonnaise perfumed with saffron

烩蜗牛和油封章鱼 | 烤迷你土豆 | 鱼汤 | 藏红花温热蛋黄酱

Dover Sole | 左口鱼

filet in a crust of semolina | squid & red onions

chestnut & fennel | caramelized vegetable juice

鱼菲力和小米 | 鱿鱼和红洋葱 | 栗子和茴香 | 焦糖蔬菜汤

Scallops & Black Truffle | 扇贝和黑松露

slowly steamed layers | jerusalem artichoke

black truffle infusion

慢蒸扇贝 | 洋姜 | 黑松露

Mayura Station Wagyu Beef | Mayura Station 和牛

m9+ tenderloin filet roasted with blackcurrant pepper

melting spiral potato | braised carrot

m9+和牛里脊与黑加仑胡椒 | 特制土豆 | 炖煮红萝卜

Or 或者

Duck | 鸭肉

filet roasted Medium rare | polenta | turnip and orange

dried plum perfumed juice

三分熟烤鸭胸 | 玉米糊 | 白萝卜和香橙 | 干李子香味汁

Pre-Dessert | 前甜品

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。



Le Menu Dégustation

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

Beef and Foie Gras | 牛肉和鸭肝

marinated and roasted thin slices of striploin
creamy foie gras | sour lentil | water cress ice cube
腌制和烤西冷薄片 | 奶油鸭肝 | 酸扁豆 | 西洋菜冰冻块

Kinmedai & Hazelnut | 金目鲷和榛果

confit filet & hazelnut sprinkled | stew and stuffed morels
brown butter sabayon
油封菲力和榛果碎 | 炖煮羊肚菌 | 焦黄油塞巴洋

Carabineros | 西班牙红虾

in the spirit of a burgundy beef stew
shrimp cooked with crustacean butter
flambéed 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

Duck | 鸭肉

filet roasted Medium rare | polenta | turnip and orange
dried plum perfumed juice
三分熟烤鸭胸 | 玉米糊 | 白萝卜和香橙 | 干李子香味汁

Or 或者

Venison | 鹿肉

blackcurrant pepper aromatized filet | pumpkin puree
berberis flavored juice
黑醋栗胡椒香鹿肉 | 南瓜泥 | 伏牛汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

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A La Carte Menu 1588 Rmb

Create your own menu by selecting 1 starter, 1 main course and a dessert
您可以在下面任意选一道前菜、主菜及甜品来创建自己的套餐

Starter | 前菜

Snails & Octopus | 蜗牛和章鱼

snails fricassee & confit octopus
grilled baby potatoes | fish soup
warm mayonnaise perfumed with saffron
烩蜗牛和油封章鱼 | 烤迷你土豆 | 鱼汤 | 藏红花温热蛋黄酱

Arctic Char & Caviar | 红斑点鲑鱼和鱼子酱

smoked and half cooked
sour mushroom | grape granita | mushroom nectar
烟熏半成熟 | 酸味蘑菇 | 提子花岗冻 | 蘑菇蜜露

Beef & Foie Gras | 牛肉和鸭肝

marinated and roasted thin slices of striploin
creamy foie gras | sour lentil | water cress ice cube
腌制和烤西冷薄片 | 奶油鸭肝 | 酸扁豆 | 西洋菜冰冻

Meat | 肉

Lamb | 羊肉

rack and saddle roasted with crunchy garlic
carrot variation | thyme perfumed juice
烤羊架和羊鞍与脆大蒜 | 胡萝卜 | 百里香香味汁

Duck | 鸭肉

filet roasted medium rare | polenta
turnip and orange
dried plum perfumed juice
三分熟烤鸭胸 | 玉米糊 | 白萝卜和香橙
干李子香味汁

Venison | 鹿肉

blackcurrant pepper aromatized filet
pumpkin puree | berberis flavored juice
黑醋栗胡椒香鹿肉 | 南瓜泥 | 伏牛汁

Fish | 鱼

Kinmedai & Hazelnut | 金目鲷和榛果

confit filet & hazelnut sprinkled
stew and stuffed morels
brown butter sabayon
油封菲力和榛果碎 | 炖煮羊肚菌 | 焦黄油塞巴洋

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红酒汁 | 土豆慕斯

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slowly steamed layers | jerusalem artichoke
black truffle infusion
慢蒸扇贝 | 洋姜 | 黑松露

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Chef's specials dishes to be added in the menu
零点套餐内的指定餐点可加价点选一款主厨特制菜品

Limited availabilities 限量供应

Caviar | 鱼子酱

W3 Caviar from Yunnan, No. 4 Premium Oscietra | 来自云南的鱼子酱

burgundy pancakes & buckwheat crepes
Champagne granita | aromats
勃根地煎饼与荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes +988 Rmb
120 grammes +2388 Rmb

Carvings | 现切

Bone-in Rib-Eye Beef m6+ 1kg | 带骨肉眼 +1588 Rmb

Roasted | spiral carrot roll
French onion stuffed with bone marrow
puff potato | red wine juice

慢烤 | 特制胡萝卜卷

法式洋葱与骨髓 | 泡芙土豆 | 红酒汁

For 2 guests and more – Please allow 45 minutes for preparation | 两人及以上点用 - 烧制时间为 45 分钟

French Dover Sole 800 grammes | 法国左口鱼 +988 Rmb

Cooked meuniere | leeks compression
Shellfish risotto | fish bone stock
法式黄油香煎 | 特制京葱 | 贝类烩饭 | 鱼骨汁

For 2 guests – Please allow 30 minutes for preparation | 两人点用 - 烧制时间为 30 分钟