



# Le Grand Menu

2588 Rmb

不包含酒水及服务费

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 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

## Lieu Jaune & Japanese Sea Urchin | 黄鳕鱼与日本海胆

glazed filet and crispy of hazelnut from piedmont

artichokes and fennel | grapefruit | sea urchin sabayon

菲力与酥脆皮耶蒙特榛果 | 洋蓟与洋姜 | 西柚 | 海胆塞巴洋

## Hokkaido Scallops & Black Truffle | 北海道扇贝与黑松露

slices slowly steamed and wrapped with cabbage

caramelized cabbage consommé | lardo and black truffle

慢蒸薄片包裹在卷心菜里面 | 焦糖卷心菜高汤 | 腊肉与黑松露

## Sea Cucumber like a "Bourguignon" | 勃艮第风味海参

stuffed with duck and foie gras | braised with red wine

garnish of a "Bourguignon" | parsley potatoes

鸭与鸭肝填充 | 红酒烩制 | 红酒炖牛肉配菜 | 欧芹土豆

## 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

## Pigeon Cooked on Wood Fire | 炭火烤制乳鸽

endive and walnut | sour yam | blackcurrant condiment | slightly vinegared and reduced juice

金玉兰与核桃 | 酸山药 | 黑加仑调味 | 特制乳鸽醋汁

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

2088 Rmb

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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

## 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

## Kinmedai | 金目鲷

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

## 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

## Veal | 小牛肉

roasted filet | artichoke and fennel

lemon curd | verbena infused juice

慢烤菲力 | 洋蓟与茴香 | 柠檬果酱 | 特制马鞭草酱汁

**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

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# 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

## Caviar | 鱼子酱

### Perseus for Maison Lameloise, 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

## Starters | 前菜

### Langoustines | 螯虾

688 rmb

marinated and crispy langoustines | celeriac and green apple

caviar | Fallot mustard cream

腌制脆皮螯虾 | 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

### Duck Foie Gras & Black Truffle | 鸭肝与黑松露

588 rmb

enveloped in potato and steamed cabbage

black truffle perfumed marmalade and bouillon

土豆和蒸卷心菜 | 黑松露酱和高汤

## Fish & Crustacean | 鱼与甲壳海鲜

**Lieu Jaune & Japanese Sea Urchin | 黄鳕鱼与日本海胆** 688 rmb  
glazed filet and crispy of hazelnut from Piedmont  
artichokes and fennel | grapefruit | sea urchin sabayon  
菲力与酥脆皮耶蒙特榛果 | 洋蓟与洋姜 | 西柚 | 海胆塞巴洋

**Hokkaido Scallops & Black Truffle | 北海道扇贝与黑松露** 588 rmb  
slices slowly steamed and wrapped with cabbage  
caramelized cabbage consommé | lardo and black truffle  
慢蒸薄片包裹在卷心菜里面 | 焦糖卷心菜高汤 | 腊肉与黑松露

## Meat | 肉

**Mayura Station Wagyu Beef M9 Tenderloin | Mayura Station 和牛牛里脊 M9** 1088 rmb  
roasted | braised carrot | spirale potatoe | beef juice & black truffle sabayon  
烤 | 炖红萝卜 | 螺旋土豆卷 | 牛汁与黑松露塞巴洋

**Sunflower Chicken & Black Truffle in 2 Services | 黑松露葵花鸡两吃** 1088 rmb  
caramelized breast | glazed gnocchi | pak choy compression  
lemon curd | pearled chicken juice  
慢烤鸡胸 | 特制土豆面团 | 大白菜 | 柠檬果酱 | 特制鸡汁

confit leg | raw & cooked seasonal vegetables from Yunnan  
chestnut supreme sauce  
油封鸡腿 | 来自云南的综合季节时蔬 | 栗子 | 特制鸡高汤

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