



Le Grand Menu

2388 Rmb

不包含酒水及服务费

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

Hairy Crab and Sichuan Caviar | 大闸蟹和四川鱼子酱

freshness of hairy crab | celery and blackcurrant | Pu-erh tea flavored consommé

新鲜蟹肉 | 芹菜和黑加仑 | 普洱茶风味清汤

Yellow Fish | 黄鱼

confit in an aromatic oil | white beans and shellfish stew | slices of squid

linden tree and chardonnay reduction

在香料油里油封 | 白豆和炖煮贝类海鲜 | 目鱼 | 椴树和霞多丽浓缩汁

Monkfish | 鮫鰾鱼

smoked and cooked meuniere | pumpkin and grapefruit | sage flavored bouillon

烟熏和法式煎煮 | 南瓜和西柚 | 鼠尾草风味浓汤

Matsutake | 松茸

baked in hay bread | roasted bread and white mushroom | brown butter sabayon

包裹在干草面包里烘烤 | 烤面包和白蘑菇泥 | 焦化黄油萨巴雍

Wagyu Beef M7 Striploin «Rangers Valley» | Rangers Valley 和牛西冷 M7

roasted with juniper and «Flavigny» candy | carrots tart | oxtail and bone marrow ravioli

red wine and beef jus

和杜松子及八角糖果一起烤 | 胡萝卜塔 | 牛尾和牛骨髓饺子 | 红酒牛肉汁

Or 或者

Pigeon | 乳鸽

caramelized filet and confit leg | beetroot and plum | daikon turnip | plum flavored jus

焦糖化乳鸽胸和油封乳鸽腿 | 甜菜根和西梅 | 白萝卜 | 西梅乳鸽汁

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.

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Le Menu Dégustation

1888 Rmb

不包含酒水及服务费

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

Shrimp and Foie Gras | 虾和鸭肝

soft water shrimp | flavored compression of artichokes and foie gras | orange granite
walnut oil and coffee vinaigrette

水煮虾 | 洋蓟和鸭肝千层塔 | 橙子冰片 | 核桃咖啡油醋汁

Scallops | 扇贝

poached in salted butter | crispy pig feet | grilled leeks
vintaged dry mandarin skin flavored bouillon

在咸黄油里煮 | 脆猪蹄 | 烤京葱 | 年份陈皮风味浓汤

Red Mullet | 红鲷鱼

in the spirit of a Burgundy stew | red wine caramelized bones juice | potato mousse

勃艮第经典炖法 | 红酒鱼骨汁 | 土豆慕斯

Veal | 小牛肉

seared tenderloin | Comté cheese and sorrel roll | swiss chard | marjoram flavored jus

烤牛里脊 | 孔泰芝士和酸膜 | 瑞士甜菜 | 马郁兰风味牛肉汁

Pre-Dessert | 前甜点

Chocolate | 巧克力

Manjari 64% chocolate and mint caramel | soft biscuit
lime and cognac jelly

曼特尼 64%巧克力和薄荷焦糖 | 松软蛋糕 | 青柠和干邑啫喱

Mignardises | 精致茶点



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试，来作为一个完美完整的 Maison Lameloise 体验

Caviar | 鱼子酱

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

Burgundy pancakes & buckwheat crepes

Champagne granita | aromats

勃根地煎饼和荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

988 rmb

120 grammes

2388 rmb

Starter | 前菜

Langoustines | 螯虾

888 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

Arctic Char | 斑点鲑鱼

788 rmb

half cooked | herb's skin | brown mushroom and fennel | river fish eggs flavored broth

半熟 | 香料蛋黄酱啫喱 | 牛排菇和茴香 | 鱼子蘑菇浓汤

Shrimp and Foie Gras | 虾和鸭肝

688 rmb

soft water shrimp | flavored compression of artichokes and foie gras | orange granite

walnut oil and coffee vinaigrette

水煮虾 | 洋蓟和鸭肝千层塔 | 橙子冰片 | 核桃咖啡油醋汁

Autumn Fragrance | 秋季芬芳

588 rmb

smoked trout | black rice and squid | pumpkin and spaghetti squash | bouillon to drink

烟熏虹鳟鱼 | 黑米和目鱼 | 南瓜和金丝瓜 | 南瓜汤

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Fish & Crustacean | 鱼与甲壳海鲜

Yellow Fish | 黄鱼 888 rmb

confit in an aromatic oil | white beans and shellfish stew | slices of squid
linden tree and chardonnay reduction

在香料油里油封 | 白豆和炖煮贝类海鲜 | 目鱼 | 椴树和霞多丽浓缩汁

Scallops | 扇贝 788 rmb

poached in salted butter | crispy pig feet | grilled leeks
vintaged dry mandarin skin flavored bouillon

在咸黄油里煮 | 脆猪蹄 | 烤京葱 | 年份陈皮风味浓汤

Red Mullet | 红鲷鱼 788 rmb

in the spirit of a Burgundy stew | red wine caramelized bones juice | potato mousse

勃艮第经典炖法 | 红酒鱼骨汁 | 土豆慕斯

Meat | 肉

Wagyu Beef M7 Striploin «Rangers Valley» | Rangers Valley 和牛西冷 M7 1188 rmb

roasted with juniper and «Flavigny» candy | carrots tart | oxtail and bone marrow ravioli
red wine and beef jus

和杜松子及八角糖果一起烤 | 胡萝卜塔 | 牛尾和牛骨髓饺子 | 红酒牛肉汁

Pheasant | 七彩雉 888 rmb

seared filet and leg like a sausage | sour shallots and porcini | lentils stew | mushroom emulsion

烤鸡胸 | 鸡腿肉香肠 | 酸干葱和牛肝菌 | 炖扁豆 | 蘑菇奶泡

Pigeon | 乳鸽 888 rmb

caramelized filet and confit leg | beetroot and plum | daikon turnip | plum flavored jus

焦糖化乳鸽胸和油封乳鸽腿 | 甜菜根和西梅 | 白萝卜 | 西梅乳鸽汁

La Carte des Desserts | 甜点菜单 288 rmb

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La Carte des Desserts
甜点菜单

Blood Orange | 血橙

pecan tuile | campari jelly and creamy blood orange
caramelized pecan foam

山核桃脆片 | 金巴利啫喱和血橙奶油 | 焦糖山核桃泡沫慕斯

Chocolate | 巧克力

Manjari 64% chocolate and mint caramel | soft biscuit
lime and cognac jelly

曼特尼 64%巧克力和薄荷焦糖 | 松软蛋糕 | 青柠和干邑啫喱

Pear | 梨

poached with liquorice | confit pear and white balsamic vinegar
shortbread dough | dry skin

甘草炖梨 | 梨子果泥和巴萨米克醋 | 酥饼 | 梨皮干

Crêpes Suzette | 苏泽特法式薄饼

flambé in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

Wine suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2017 Burgenland - Cuvée Spätlese
Kracher

88

2015 Banyuls
Domaine de Bila-Haut

108

2014 Petit Guiraud - Sauternes
Château Guiraud

148

Champagne | 香槟

Brut Réserve Billecart-Salmon
Brut Rosé Billecart-Salmon

188

228

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

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