



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 | 螯虾

marinated and crispy langoustines | celeriac & 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

Snails & Octopus | 蜗牛和章鱼

thin tart with seasonal vegetables | snails fricassee & confit octopus
licorice broth

精致蔬菜塔 | 烩蜗牛和油封章鱼 | 甘草汤

Sole Dover & Artichoke | 左口鱼和洋蓟

steamed & glazed fillet | artichoke and squid risotto
creamy fish bone stock

清蒸左口鱼 | 洋蓟墨鱼烩饭 | 鱼骨汤

Duck Foie Gras & Abalone | 鸭肝和鲍鱼

roasted and poached foie gras | orange & mushroom

Pu-erh Tea consommé

烤煮鸭肝 | 橙子和蘑菇 | 普洱清汤

Wagyu Beef m4 | m4 和牛

roasted beef tenderloin with blackcurrant pepper | cauliflower & broccoli semolina
puff potatoes | confit shallots

烤和牛里脊配黑加仑胡椒 | 西兰花粗粒小麦 | 焦糖花椰菜 | 酥皮土豆 | 油封青葱

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点