



Le Menu Dégustation

1488 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

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

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

Or 或者

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

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.



Le Menu du Déjeuner

888 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

Sichuan Salmon | 四川三文鱼

half cooked and sprinkled with hazelnut | Jerusalem artichoke
sour grape and mushroom | hazelnut oil sorbet
慢煮与榛果碎 | 洋姜 | 酸葡萄与蘑菇 | 榛果油雪芭

Or 或者

Japanese Bluefin Tuna Belly | 日本蓝鳍金枪鱼肚

confit & seared with dry sausage | sour peppers and fennel
blackcurrant and blueberry | corn
油封炭烤与干香肠 | 酸红甜椒与茴香 | 黑加仑与蓝莓 | 玉米

Pike-Perch | 桂鱼

pan fried in a juniper butter | smoked eel | leek and white mushroom
stock in the spirit of a "Pochouse"
杜松子黄油香煎 | 烟熏鳗鱼 | 韭葱与白蘑菇
特制白葡萄酒河鱼高汤

Pigeon | 乳鸽

roasted and glazed | confit leg
creamy polenta | beetroot and turnip | mandarin fragrance juice
慢烤与上光 | 油封鸽腿 | 浓郁玉米糊 | 甜菜根与水萝卜 | 橘子香气酱汁

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 | 前甜品

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

The chef recommends you to pair your lunch with
a glass of white or red wine selected by our chef sommelier

主厨建议您可以选择一杯由我们总侍酒师推荐的白葡萄酒或红葡萄酒来搭配您的午餐



Le Menu du Déjeuner

488 Rmb

不包含酒水及服务费

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Sichuan Salmon | 四川三文鱼

half cooked and sprinkled with hazelnut | Jerusalem artichoke
sour grape & mushroom | hazelnut oil sorbet
慢煮与榛果碎 | 洋姜 | 酸葡萄与蘑菇 | 榛果油雪芭

Pike-Perch | 桂鱼

pan fried in a juniper butter | smoked eel | leek and white mushroom
stock in the spirit of a "Pochouse"
杜松子黄油香煎 | 烟熏鳗鱼 | 韭葱与白蘑菇
特制白葡萄酒河鱼高汤

Pre-Dessert | 前甜品

Chocolate | 巧克力

creamy Pure Ecuador chocolate | cocoa nibs ice cream
chocolate sorbet and jelly | cardamom espuma
巧克力奶酱 | 可可冰激凌 | 巧克力雪葩和啫喱 | 香柠檬泡沫

Mignardises | 精致茶点

The chef recommends you to pair your lunch with
a glass of white or red wine selected by our chef sommelier

主厨建议您可以选择一杯由我们总侍酒师推荐的白葡萄酒或红葡萄酒来搭配您的午餐

2014 Chablis 1er Cru - Forêts

La Manufacture

128 Rmb

2016 Bourgogne Pinot Noir - Vieilles Vignes

Domaine Joseph Voillot

108 Rmb

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