



# Maison Lameloise Shanghai

*Menus and ingredients are samples and subject to change*



## Lunch menus

Le Menu du Dejeuner - 488+  
*3 courses with choices*

Le menu Dégustation - 1688+  
*3 courses and dessert*



## Dinner menus

Le menu Dégustation - 2088+  
*4 courses and dessert*

Le Grand Menu - 2588+  
*menu highlighting signature dishes of Chef Eric Pras*



# Le Menu du Déjeuner

488 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

## Frog | 牛蛙

prepared like a stew | garlic & ginger  
spinach & Jerusalem artichoke | curry perfumed crunchy legs  
炖煮牛蛙 | 大蒜和生姜 | 菠菜和洋姜 | 咖喱香脆蛙腿

Or 或者

## Arctic Char | 红斑点鲑鱼

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

## Line caught Seabass & Hazelnut | 线钓海鲈鱼和榛子

thin slices of seabass | hazelnut & shallots butter  
squid & red onions | pumpkin infusion flavored with hazelnut  
海鲈鱼薄片 | 榛子和干葱黄油 | 鱿鱼和红洋葱 | 榛果味南瓜

Or 或者

## Lamb | 羊肉

rack and saddle roasted with crunchy garlic  
carrot variation | saffron perfumed juice  
烤羊架和羊鞍与脆大蒜 | 胡萝卜 | 藏红花香味汁

Pre-Dessert | 前甜品

## Fig & Beetroot | 无花果和甜菜根

roasted and raw figs | almond milk emulsion  
fig and raspberry vinegar sorbet  
烤新鲜无花果 | 杏仁奶泡 | 无花果树莓醋雪芭

Or 或者

## Chocolate & Tarragon | 巧克力和龙蒿

soft cacao biscuit | tarragon cream | Manjari ganache  
软巧克力蛋糕 | 龙蒿奶油 | 曼加里巧克力馅

Mignardises | 精致茶点

The chef recommends you to pair your lunch with a glass of white wine 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 Dégustation

In 4 Course 2088 Rmb

In 3 courses for lunch without the Carabineros 1688 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

## 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

## Dover Sole & Abalone | 左口鱼和鲍鱼

stuffed with a mushroom duxelle and seized on the plancha  
spinach and almond ravioli | abalone cooked meunière | caramelized cabbage bouillon  
铁板煎蘑菇填馅左口鱼 | 菠菜和杏仁饺子 | 法式黄油干煎鲍鱼 | 焦糖卷心菜汤

## Carabineros | 西班牙红虾

in the spirit of a burgundy beef stew  
shrimp cooked with crustacean butter  
flamed 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 | beetroot  
berberis flavored juice  
黑醋栗胡椒香鹿肉 | 南瓜泥 | 甜菜 | 自制高汤汁

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 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 | 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

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

## Kinmedai and Sea Urchin | 金目鲷和海胆

slowly cooked | crunchy scales | fennel & mustard lemon curd  
sea urchin perfumed stock  
慢煮 | 脆鳞片 | 茴香与芥末柠檬乳 | 海胆香味汤

## Scallops and Cauliflower | 扇贝和花菜

raw and cooked scallops | cauliflower declination  
caramelized Lardo and hazelnut bouillon  
生熟扇贝二重奏 | 花菜角 | 焦糖榛子汤

## Wagyu Beef m6 | m6 和牛

roasted beef tenderloin cooked medium rare  
red wine shallot confit | crunchy potato | braised carrot  
烤牛菲力三分熟 | 红酒焗干葱 | 脆皮土豆 | 烧胡萝卜

Or 或者

## Venison | 鹿肉

blackcurrant pepper aromatized filet | pumpkin puree | beetroot  
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黑醋栗胡椒香鹿肉 | 南瓜泥 | 甜菜 | 自制高汤汁

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