



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

Sun Flower Poularde | 太阳花鸡

the breast stuffed and roasted | caramelized leg sausage | gratinated pasta with Comté cheese
morels and shrimp | yellow wine from Jura supreme emulsion
香煎填馅鸡胸 | 焦糖腿肉香肠 | 孔泰芝士意大利面 | 羊肚菌与河虾 | 黄酒鸡汁

Pre-Dessert | 前甜品

Grapefruit | 西柚

steamed white eggs & hazelnut cream | green anise tuile
grapefruit sorbet
蒸煮蛋白与榛子奶油 | 绿茴香脆片 | 西柚雪霸

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 Kinmedai 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

Kinmedai & Hazelnut | 金目鲷和榛果

confit filet & hazelnut sprinkled | stew and stuffed morels
brown butter sabayon
油封菲力和榛果碎 | 炖煮羊肚菌 | 焦黄油塞巴洋

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

Dover Sole | 左口鱼

filet in a crust of semolina | squid & red onions
chestnut & fennel | caramelized vegetable juice
鱼菲力和小米 | 鱿鱼和红洋葱 | 栗子和茴香 | 焦糖蔬菜高汤

Scallops & Black Truffle | 扇贝和黑松露

slowly steamed layers | jerusalem artichoke
black truffle infusion
慢蒸扇贝 | 洋姜 | 黑松露

Mayura Station Wagyu Beef | 玛优拉风味牛肉

m9+ tenderloin filet roasted with blackcurrant pepper
melting spiral potato | braised carrot
m9+牛菲力与黑加仑胡椒 | 特制土豆 | 炖煮红萝卜

Or 或者

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

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

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