



不包含酒水及服务费

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

Sturgeon & Caviar | 鲟鱼和鱼子酱

gently confit | fennel and mushroom cream | caviar and shellfish
blackcurrant flavored broth

油封 | 茴香和蘑菇奶油 | 鱼子酱和贝类海鲜 | 黑加仑海鲜汁

Seabream | 鲷鱼

poached in a bay leaf stock | bouquet shrimp and white asparagus
galanga butter sauce

月桂叶汤烹煮 | 鲜虾和白芦笋 | 南姜黄油汁

Green Peas & Squid | 绿豌豆和鱿鱼

fried and stuffed | calamary and green pea pillow | mandarin curd
mint and green pea water

炸和填馅 | 枪乌贼和绿豌豆 | 柑橘酱 | 薄荷绿豌豆汁

Snail & Bamboo | 竹筒蜗牛

snail and baby potato cooked in hay and bamboo
octopus and snail butter glazed bamboo shoot | licorice reduction

蜗牛和小土豆用竹筒干草烧 | 章鱼和蜗牛黄油风味竹笋 | 甘草汁

Wagyu M7+ Striploin | 和牛西冷 M7+

roasted striploin | green asparagus and Bresse's lardo | black olive and sardine
red wine beef juice

烤西冷牛排 | 绿芦笋和法国布雷斯火腿 | 黑橄榄和沙丁鱼 | 红酒牛肉汁

Or 或者

Xinjiang Baby Lamb | 新疆小羔羊

seared rack and saddle | shoulder sausage | carrot tempura
saffron perfumed juice

烤羊鞍和羊排 | 羊肩肉香肠 | 胡萝卜天妇罗 | 藏红花羊肉汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点



Le Menu Dégustation

1888 Rmb

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Ningbo Mackerel | 宁波马鲛鱼

slowly poached in white wine | milk and mustard seed veil | green bean and sour vegetable
mackerel and fennel bouillon

以白葡萄酒慢煮 | 牛奶芥末籽皮 | 青豆和醋拌蔬菜 | 马鲛鱼茴香汁

Sichuan Salmon | 四川三文鱼

confit | stuffed green asparagus | marinated grapefruit
lemon balm sabayon

油封 | 填馅绿芦笋 | 腌制西柚 | 柠檬香蜂草萨巴雍

Rabbit | 兔肉

seared saddle and rack | the leg in a crépinette | carrot and chervil
reduced juice perfumed with sorrel

烤兔鞍和兔排 | 兔腿肉法式香肠 | 胡萝卜和细叶芹 | 酢浆草风味兔肉汁

Sunflower Chicken | 葵花鸡

caramelized filet | Comté cheese rigatoni and morel
swiss-chard and crawfish | fermented lemon cream sauce

焦糖化鸡胸 | 孔泰芝士通心粉和羊肚菌 | 瑞士甜菜和小龙虾 | 发酵柠檬奶油酱汁

Pre-Dessert | 前甜点

Coffee | 咖啡

from Brazil | thin tartelette | whisky jelly and buckwheat | milky sauce

巴西咖啡 | 薄塔 | 威士忌啫喱和荞麦 | 牛奶酱汁

Mignardises | 精致茶点



La Carte

Create your own experience. Chef recommande 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，来做为一个完美完整的 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

788 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

Ningbo Mackerel | 宁波马鲛鱼

488 rmb

slowly poached in white wine | milk and mustard seed veil |

green bean and sour vegetable | mackerel and fennel bouillon

以白葡萄酒慢煮 | 牛奶芥末籽皮 | 青豆和醋拌蔬菜 | 马鲛鱼茴香汁

King Crab | 帝王蟹

588 rmb

coated in a crustaceans and Sichuan pepper mayonnaise | avocado and quinoa

crustacean's reduction

以蟹酱和四川花椒蛋黄酱包裹 | 牛油果和藜麦 | 蟹酱浓缩汁

Green Peas & Squid | 绿豌豆和鱿鱼

588 rmb

fried and stuffed | calamary and green pea pillow | mandarin curd

mint and green pea water

炸和填馅 | 枪乌贼和绿豌豆 | 柑橘酱 | 薄荷绿豌豆汁

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。

Fish & Crustacean | 鱼与甲壳海鲜

Seabream | 鲷鱼 788 rmb
poached in a bay leaf stock | bouquet shrimp and white asparagus
galanga butter sauce
月桂叶汤烹煮 | 鲜虾和白芦笋 | 南姜黄油汁

Seabass | 海鲈鱼 688 rmb
confit in an aromatic oil | crispy scales and hazelnut | celeriac and shellfish
saffron infused bouillon
香料油封 | 脆鱼鳞和榛子 | 芹根和贝类海鲜 | 藏红花鱼骨汁

Sichuan Salmon | 四川三文鱼 588 rmb
confit | stuffed green asparagus | marinated grapefruit
lemon balm sabayon
油封 | 填馅绿芦笋 | 腌制西柚 | 柠檬香蜂草萨巴雍

Meat | 肉

Wagyu M7+ Striploin | 和牛西冷 M7+ 1088 rmb
roasted striploin | green asparagus and Bresse's lardo | black olive and sardine
red wine beef juice
烤西冷牛排 | 绿芦笋和法国布雷斯火腿 | 黑橄榄和沙丁鱼 | 红酒牛肉汁

Xinjiang Baby Lamb | 新疆小羔羊 788 rmb
seared rack and saddle | shoulder sausage | carrot tempura
saffron perfumed juice
烤羊鞍和羊排 | 羊肩肉香肠 | 胡萝卜天妇罗 | 藏红花羊肉汁

Veal | 小牛肉 788 rmb
roasted with Bresse's lardo | white asparagus and smoked potato
coffee flavored emulsion
法国布雷斯火腿一同烤 | 白芦笋和烟熏土豆 | 咖啡风味牛肉汁

Sunflower Chicken | 葵花鸡 688 rmb
caramelized filet | Comté cheese rigatoni and morel
swiss-chard and crawfish | fermented lemon cream sauce
焦糖化鸡胸 | 孔泰芝士通心粉和羊肚菌 | 瑞士甜菜和小龙虾 | 发酵柠檬奶油酱汁

La Carte des Desserts | 甜点菜单 288 rmb