

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

French Foie Gras | 法国鸭肝

strawberry & foie gras terrine | corn & sour white asparagus
quinoa salad | toasted bread
草莓和鸭肝冻 | 玉米和酸味白芦笋 | 藜麦沙拉 | 烤面包

Or 或者

Crab & Tomato | 蟹和番茄

cardamom milk cannelloni | confit tomatoes | spicy crab bisque
豆蔻奶冻裹蟹肉 | 油封番茄 | 微辣蟹肉浓汤

Pomfret | 鲷鱼

cooked in an aromatic oil | green asparagus | marinated grapefruit | mustard & verbena sabayon
香料油慢煮 | 青芦笋 | 腌葡萄柚 | 芥末马鞭草萨芭雍

Langouste | 小青龙

poached in a crustacean bouillon | fennel | white beans stew | onion jus
海鲜浓汤里煮制 | 茴香 | 白豆炖菜 | 洋葱汁

Sweet Peas & Morel | 甜豆和羊肚菌

chicken & morel cake | sweet peas stew | mushrooms & herbs soup
鸡肉和羊肚菌糕 | 甜豌豆炖菜 | 香料蘑菇汤

Ningxia Lamb Chop | 宁夏羊排

seared lamb chop | crispy barigoule artichokes
braised seasonal mushrooms | hazelnut & basil pistou | saffron & brown butter flavoured jus
香煎羊排 | 酥炸各式洋蓟 | 慢炖时令菌菇 | 榛子罗勒酱 | 藏红花褐黄油羊汁

Or 或者

Beef Tenderloin | 和牛里脊

roasted filet with smoked eel | carrot harlequin
puffed potatoes | black garlic condiment | lemon balm beef jus
烤里脊配烟熏鳗鱼 | 花色胡萝卜 | 泡芙土豆 | 黑蒜酱 | 香蜂草牛肉汁

Pre-Dessert | 前甜点

Cherry & Almond | 樱桃和杏仁

steamed egg white | raw & cooked cherries | almond amaretto cherry juice
蒸制蛋白 | 新鲜和煮制樱桃 | 杏仁樱桃汁

Or 或者

Chocolate & Mint | 巧克力和薄荷

in the spirit of a tart | iced mint parfait | sabayon & chocolate sauce
巧克力塔 | 冰薄荷冻 | 萨芭雍和巧克力酱

Mignardises | 精致茶点

Menu Dégustation 1588RMB: Foie Gras, Pomfret, Lamb, Cherry
品鉴套餐 1588RMB/位：鸭肝，鲷鱼，羊肉，樱桃

Grand Menu 2488RMB: Foie Gras or Crab, Pomfret, Langouste, Sweet Peas & Morel, Lamb or Beef
Cherry or Chocolate
至尊套餐 2488RMB/位：鸭肝或蟹，鲷鱼，小青龙，甜豆和羊肚菌，羊肉或牛肉，樱桃或巧克力

Dégustation Wine Pairing 988 RMB
品鉴套餐-餐酒搭配 988RMB (90 ml / glass 杯)

Grand Wine Pairing 1888 RMB
至尊套餐-餐酒搭配 1888RMB (90 ml / glass 杯)

不包含酒水及服务费

Any change in the menus leads to an extra charge of minimum of 388 Rmb

菜单上的任何更改都需要额外收费（起价 388 元）



Le Menu du Déjeuner

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Sichuan Arctic Char | 四川斑点鲑鱼

marinated & smoked | pea & lettuce crèmeux | portobello mushroom broth
腌渍烟熏风味 | 豌豆莴苣奶油球 | 波多黎各菌菇汤

King Fish | 黄鲷鱼

confit in a clarified butter | herbs crust & fresh morels | barigoule artichokes | mushrooms sabayon
澄清黄油油封 | 香草脆皮和新鲜羊肚菌 | 各式洋蓟 | 蘑菇萨巴雍

Pork Tenderloin | 猪里脊

roasted with shiso leaves | onion soubise
white asparagus & chicken porcini | cinnamon infused porc jus
紫苏叶烤制 | 洋葱泥 | 白芦笋和鸡肉牛肝菌 | 肉桂风味猪肉汁

Cherry & Almond | 樱桃和杏仁

steamed egg white | raw & cooked cherries | almond amaretto cherry juice
蒸制蛋白 | 新鲜和煮制樱桃 | 杏仁樱桃汁

Chocolate & Mint | 巧克力和薄荷

in the spirit of a tart | iced mint parfait | sabayon & chocolate sauce
巧克力塔 | 冰薄荷冻 | 萨巴雍和巧克力酱

Mignardises | 精致茶点

Online Offer 3 Course 488RMB: Arctic Char, King Fish, Cherry & Almond

线上三道式套餐 488RMB/位：四川斑点鲑鱼，黄鲷鱼，樱桃和杏仁

4 Course 888RMB: Arctic Char, King Fish, Pork, Chocolate & Mint

四道式套餐 888RMB/位：四川斑点鲑鱼，黄鲷鱼，猪里脊，巧克力和薄荷

不包含酒水及服务费

Any change in the menus leads to an extra charge of minimum 188 Rmb

菜单上的任何更改都需要额外收费（起价 188 元）

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。