

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

Bamboo Shrimp | 竹节虾

confit in a blackcurrant oil | creamy foie gras & fennel | orange jelly
在黑加仑油里油封 | 鸭肝和茴香 | 橙子啫喱

Or 或者

Sichuan Arctic Char & Caviar | 四川斑点鲑鱼和鱼子酱

lightly steamed in a vegetable jelly | linden tree milk foam | celeriac | herbs flavoured broth
和蔬菜啫喱一起煮 | 椴树牛奶泡沫 | 芹根 | 香料浓汤

Fujian Red Mullet | 金线鱼

seared | squid stew | celtus & basmati rice | white wine sauce
香煎 | 目鱼炖菜 | 莴笋和印度香米 | 白葡萄酒酱汁

Bluefin Tuna | 蓝鳍金枪鱼

slowly cooked | ginger & red pepper corn | green asparagus & lemon balm sabayon
慢煮 | 生姜和红胡椒 | 绿芦笋和香蜂草萨巴雍

Green Peas & Yunnan Morels | 豌豆和羊肚菌

parsley & mint flavoured stew | chicken oyster | peas sauce
意大利芹和薄荷风味炖菜 | 鸡牡蛎肉 | 豌豆酱汁

Xinjiang Milk fed baby lamb | 新疆奶饲羔羊

roasted saddle & rack | confit shoulder | braised & pickled carrots | verbena flavoured jus
烤制羊鞍和羊排 | 油封羊肩 | 炖煮和腌制胡萝卜 | 马鞭草风味酱汁

Or 或者

Rangers Valley Wagyu Beef M7+ | «Rangers Valley» 澳洲和牛里脊 M7+

vine shoot grilled tenderloin | confit shallots | capers & lemon
white asparagus & bone marrow crust | red wine jus
用葡萄根烤制和牛里脊 | 油封干葱, 水瓜柳和柠檬 | 白芦笋和牛骨髓 | 红酒牛肉汁

Pre-Dessert | 前甜点

Buddha's Hand | 佛手

poached | orange & almond Calisson | honey & lemon sauce
煮佛手 | 橙子和杏仁慕斯 | 蜂蜜柠檬酱

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Discovery Menu 1988 RMB : Bamboo Shrimp, Red Mullet, Green Peas, Lamb, Buddha's Hand
探索套餐 1988RMB/位：竹节虾，金线鱼，豌豆，羊肉，佛手

Menu Dégustation 2188 RMB : Arctic Char, Red Mullet, Green Peas, Lamb,
La Carte des Desserts
品鉴套餐 2188RMB/位：斑点鲑鱼，金线鱼，豌豆，羊肉，自选甜品

Grand Menu 2488 RMB : Bamboo Shrimp or Arctic Char, Red Mullet, Tuna, Green Peas, Lamb or Beef
La Carte des Desserts
至尊套餐 2488RMB/位：竹节虾或斑点鲑鱼，金线鱼，金枪鱼，豌豆，羊肉或牛肉，自选甜品

不包含酒水及服务费



La Carte

Create your own experience. Chef recommends 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式，来搭配一个独一无二的 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 crêpes

Champagne granita | aromats

勃艮第煎饼和荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes

1688 rmb

120 grammes

3288 rmb

Starter | 前菜

Sichuan Arctic Char & Caviar | 四川斑点鲑鱼和鱼子酱

988 rmb

lightly steamed in a vegetable jelly | linden tree milk foam | celeriac | herbs flavoured broth

和蔬菜啫喱一起煮 | 椴树牛奶泡沫 | 芹根 | 香料浓汤

Bamboo Shrimp | 竹节虾

888 rmb

confit in a blackcurrant oil | creamy foie gras & fennel | orange jelly

在黑加仑油里油封 | 鸭肝和茴香 | 橙子啫喱

Snails | 蜗牛

588 rmb

squid | white beans & mushroom stew | cabbage & hazelnut bouillon

鱿鱼 | 白豆和蘑菇炖菜 | 卷心菜和榛子浓汤

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 | 鱼和海鲜

Bluefin Tuna | 蓝鳍金枪鱼 988 rmb
slowly cooked | ginger & red pepper corn | green asparagus & lemon balm sabayon
慢煮 | 生姜和红胡椒 | 绿芦笋和香蜂草萨巴雍

Fujian Red Mullet | 金线鱼 888 rmb
seared | squid stew | celtus & basmati rice | white wine sauce
香煎 | 目鱼炖菜 | 莴笋和印度香米 | 白葡萄酒酱汁

Yellow Croaker | 黄花鱼 788 rmb
seared | green peas & onion | lemon baby potatoes | liquorice flavoured sauce
香煎 | 豌豆和洋葱 | 柠檬风味小土豆 | 甘草风味酱

Meat | 肉

Xinjiang Milk Fed Lamb Leg, to share 3-4 pers | 奶饲羔羊腿 (建议 3-4 位分享) 2088 rmb
cooked with hay and sage | local sourced seasonal vegetables | sage lamb jus
伴随着干草和鼠尾草一起烤 | 本地时令蔬菜 | 鼠尾草风味羊肉汁

Rangers Valley Wagyu Beef M7+ | «Rangers Valley» 澳洲和牛里脊 M7+ 1188 rmb
vine shoot grilled tenderloin | confit shallots, capers & lemon
white asparagus & bone marrow crust | red wine jus
用葡萄根烤制和牛里脊 | 油封干葱, 水瓜柳和柠檬 | 白芦笋和牛骨髓 | 红酒牛肉汁

Pigeon | 乳鸽 888 rmb
roasted filet & confit leg | lightly spiced corn emulsion | blackberry jus
烤鸽胸和油封鸽腿 | 玉米泥和玉米香料慕斯 | 黑莓乳鸽汁

Cheese Selection | 自选芝士 288 rmb

La Carte des Desserts

甜点菜单

288 rmb

Buddha's Hand | 佛手

poached | orange & almond Calisson | honey & lemon sauce

煮佛手 | 橙子和杏仁慕斯 | 蜂蜜柠檬酱

Raspberry & Rice Pudding | 树莓和香米布丁

confit lemon | raspberry jam | rice mousse

柠檬 | 树莓酱 | 香米慕斯

Chocolate | 巧克力

Komunto 80% | smoked ganache | chocolate sauce

科曼图 80% 黑巧克力 | 烟熏甘纳许 | 巧克力酱汁

Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

Desserts created by
Guillaume Gautier, Pastry Chef, Shanghai



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