



# Le Menu Dégustation

1488 Rmb

不包含酒水及服务费

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

## Artic Char & Foie Gras | 红点鲑鱼和鸭肝

artic char and foie gras marble | lentil and sour mushroom

apple vinaigrette

红点鲑鱼和鸭肝片 | 小扁豆和酸蘑菇 | 苹果油醋汁

## Coral Grouper | 东星斑

steamed with citrus | red wine squid | black wild rice

pumpkin and grapefruit

柑橘蒸 | 红酒目鱼 | 黑米 | 南瓜和西柚

## Beef Tenderloin M7+ | 澳洲牛里脊 M7+

roasted | sea urchin and buckwheat | artichoke and corn

oxtail brioche

烤牛里脊 | 海胆和荞麦 | 洋蓟和玉米 | 牛尾肉包

**Or 或者**

## Pigeon | 乳鸽

bread crust | beetroot and black currant

local whisky flavored juice

面包脆 | 红菜头和黑加仑 | 中国威士忌风味酱汁

Pre-Dessert | 前甜点

## Chocolate & Smoked Tea | 巧克力和烟熏红茶

cocoa jelly | Abinao 85% chocolate biscuit | smoked tea foam and streusel

milk chocolate and lemongrass sauce

可可啫喱 | 阿比纳 85%巧克力蛋糕 | 烟熏红茶奶油泡沫和巧克力酥粒

巧克力牛奶和柠檬草酱汁

**Or 或者**

## Apple | 苹果

rosemary flavors | thin caramelized puff pastry

green apple and cottage cheese

迷迭香风味 | 焦糖酥皮薄片 | 青苹果与茅屋芝士

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 Menu du Déjeuner

888 Rmb

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## Sichuan Salmon | 四川三文鱼

half cooked | hazelnut milk | brown mushroom and Jura wine | herbs broth  
半熟 | 榛子奶 | 牛排菇和汝哈葡萄酒 | 香料汁

**Or 或者**

## Winter Flavors | 冬季芬芳

smoked trout | black rice and squid | walnut and cauliflower mushroom | sunchoke milk  
bouillon to drink  
烟熏鳟鱼 | 黑米和鱿鱼 | 核桃和绣球菌菇 | 洋姜奶汤

## Pike-Pearch & Pike | 大桂鱼和梭子鱼

pan fried in a juniper butter | pike mousseline and eel  
leeks and white mushroom | stock in the spirit of a "Pochouse"  
用杜松子油煎 | 梭子鱼慕斯和鳗鱼 | 京葱和白蘑菇 | 勃艮第传统鱼汁

## Suckling Pig | 乳猪

roasted and in a ballotine | pumpkin and chestnut | mustard seed flavored juice  
烤和法式肉卷 | 南瓜和栗子 | 芥末籽酱汁

**Or 或者**

## Pigeon | 乳鸽

bread crust | beetroot and black currant  
local whisky flavored juice  
面包脆 | 红菜头和黑加仑 | 中国威士忌风味酱汁

Pre-Dessert | 前甜品

## Pistachio | 开心果

pistachio oil soft biscuit | mascarpone and calamansi | crunchy pistachio paste  
开心果油松软蛋糕 | 马斯卡彭和卡曼橘 | 开心果酥脆

Mignardises | 精致茶点

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



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2018 Riesling - Le Kottabe

Josmeyer

108 Rmb

2018 Sancerre - Chavignol

Domaine Vincent Delaporte

108 Rmb