



Le Menu Dégustation

1688 Rmb

不包含酒水及服务费

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

Pigeon & Foie Gras | 乳鸽和鸭肝

marinated in yellow wine | sour cabbage, lentils & hazelnut | red cabbage nectar & pigeon consommé
黄酒腌制 | 酸味卷心菜, 扁豆和榛子 | 红卷心菜蜜汁和乳鸽清汤

Dalian Scallops | 大连扇贝

seared & in a mousse | endive & Comté cheese | grapes | red butter sauce
香煎和扇贝慕斯 | 菊苣和孔泰芝士 | 葡萄 | 黄油酱汁

Gansu Milk fed Lamb | 甘肃奶饲羔羊

rack & saddle | celeriac & hazelnut | kumquat & black garlic | vintage mandarin skin jus
羊排和羊鞍 | 芹根和榛子 | 金桔和黑蒜 | 十年陈皮风味汁

Or 或者

Mayura Beef M9 & Eel | «Mayura» 澳洲和牛里脊 M9 和鳗鱼

roasted tenderloin | pumpkin & beetroot | oxtail & horseradish | red wine beef jus
烤制和牛里脊 | 南瓜和甜菜头 | 牛尾和辣根 | 红酒牛肉汁

(388 rmb supplement - 升级价 388 元)

Strawberry | 草莓

thin gavotte tuiles | strawberry & fennel salad | sour strawberry water
加沃特脆片 | 草莓和茴香沙拉 | 酸草莓汁

Mignardises | 精致茶点



Le Menu du Déjeuner

988 Rmb

不包含酒水及服务费

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

Sichuan Salmon | 四川三文鱼

marinated & smoked, glazed with horseradish milk | beetroot & walnut | sour nectar
腌制和烟熏，用辣根牛奶浇汁 | 甜菜头和核桃 | 酸蜜汁

Or 或者

Dalian Scallops | 大连扇贝

seared | pork trotters & celeriac | squid & chardonnay reduction
香煎 | 猪脚和芹根 | 鱿鱼和霞多丽浓缩汁

Monkfish | 鮫鱈鱼

cooked meunière | potato ravioli
yellow wine & onion bouillon | raisiné | spinach & almonds
法式香煎 | 土豆饺子 | 茹拉黄酒洋葱浓汤 | 勃艮第风味酱 | 菠菜和杏仁

Sunflower Chicken & Shrimps | 葵花鸡和虾

roasted filet & crispy leg | savoy cabbage caillette | lightly spiced foam | garlic & brown butter jus
烤制鸡胸和脆皮鸡腿 | 皱叶卷心菜卷 | 微辣泡沫 | 蒜味棕黄油鸡汁

Chocolate | 巧克力

Alpaco chocolate & blackcurrant variation | blackcurrant pepper & ginger flavoured foam
各式做法的阿帕可巧克力和黑加仑 | 黑加仑胡椒生姜风味泡沫

Mignardises | 精致茶点

**The chef recommends you to pair your lunch with
a glass of 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葡萄酒来搭配您的午餐



Le Menu du Déjeuner

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法式香煎 | 土豆饺子 | 茄拉黄酒洋葱浓汤 | 勃艮第风味酱 | 菠菜和杏仁

Apple | 苹果

crunchy puff pastry
toasted vanilla & rosemary flavoured confit apple | caramelized cider jus
酥脆泡芙 | 炙烤香草和迷迭香风味的苹果酱 | 焦糖苹果酒醋汁

Mignardises | 精致茶点

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La Carte

Create your own experience. The 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

Langoustine | 鳌虾

988 rmb

marinated and crispy langoustine | celeriac and green apple

caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹根和绿苹果 | 鱼子酱 | 法国芥末奶油

Should you wish to substitute a starter from the menu with this one, a supplement of 488 RMB will be added

加收 488 元，即可将套餐里任意一道前菜升级成鳌虾。

Pigeon & Foie Gras | 乳鸽和鸭肝

788 rmb

marinated in yellow wine | sour cabbage, lentils & hazelnut | red cabbage nectar & pigeon consommé

黄酒腌制 | 酸味卷心菜，扁豆和榛子 | 红卷心菜蜜汁和乳鸽清汤

Sichuan Salmon | 四川三文鱼

688 rmb

smoked, glazed with horseradish milk | beetroot & walnut | sour nectar

腌制和烟熏，用辣根牛奶浇汁 | 甜菜头和核桃 | 酸蜜汁

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 | 鱼和海鲜

Yellow Fish & Black Truffle | 黄鱼和黑松露 988 rmb

sunchoke | Hainan lemon | spinach emulsion | roasted bone bouillon

洋姜 | 海南柠檬 | 菠菜慕斯 | 鱼骨浓汤

Carabineros | 红虾 888 rmb

in the spirit of a burgundy stew | shrimp cooked in a crustacean butter & flamed with Burgundy brandy

勃艮第风味 | 虾壳黄油烹制虾后佐勃艮第白兰地火焰熏烤

Monkfish | 鮫鱈鱼 688 rmb

cooked meunière | potato ravioli

yellow wine & onion bouillon | raisiné | spinach & almonds

法式香煎 | 土豆饺子 | 茄拉黄酒洋葱浓汤 | 勃艮第风味酱 | 菠菜和杏仁

Meat | 肉

Mayura Beef M9 & Eel | «Mayura» 澳洲和牛里脊 M9 和鳗鱼 1188 rmb

roasted tenderloin | pumpkin & beetroot | oxtail & horseradish | red wine beef jus

烤制和牛里脊 | 南瓜和甜菜头 | 牛尾和辣根 | 红酒牛肉汁

Gansu Milk fed Lamb | 甘肃奶饲羔羊 888 rmb

rack & saddle | celeriac & hazelnut | kumquat & black garlic | vintage mandarin skin jus

羊排和羊鞍 | 芹根和榛子 | 金桔和黑蒜 | 十年陈皮风味汁

Sunflower Chicken & Shrimps | 葵花鸡和虾 688 rmb

seared filet & crispy leg | savoy cabbage caillette

lightly spiced foam | garlic & brown butter jus

烤制鸡胸和脆皮鸡腿 | 皱叶卷心菜卷 | 微辣泡沫 | 蒜味棕黄油鸡汁

Cheese Selection | 自选芝士 288 rmb

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La Carte des Desserts

甜点菜单

288 rmb

Apple | 苹果

crunchy puff pastry

toasted vanilla & rosemary flavoured confit apple | caramelized cider jus

酥脆泡芙 | 炙烤香草和迷迭香风味的苹果酱 | 焦糖苹果酒醋汁

Strawberry | 草莓

thin gavotte tuiles | strawberry & fennel salad | sour strawberry water

加沃特脆片 | 草莓和茴香沙拉 | 酸草莓汁

Chocolate | 巧克力

Alpaco chocolate & blackcurrant variation | blackcurrant pepper & ginger flavoured foam

各式做法的阿帕可巧克力和黑加仑 | 黑加仑胡椒生姜风味泡沫

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



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