

Sea Urchin & Bamboo | 海胆和竹笋

freshness of crab | braised bamboo & sour mandarin | sea urchin nectar

新鲜蟹肉 | 炖煮竹笋和酸柑橘 | 海胆蜜汁

Or 或者

Oyster & Caviar | 生蚝和鱼子酱

with pickled beetroot | smoked horseradish cream & walnut | mustard seed vinaigrette

腌制的甜菜根 | 烟熏辣根奶油和核桃 | 芥末籽油醋汁

Monkfish | 鮫鱈鱼

cooked meuniere | celeriac and chestnut | gingerbread & Burgundy beer sauce

法式香煎 | 芹根和栗子 | 姜饼和勃艮第啤酒酱汁

Scallop & black truffle | 扇贝和黑松露

seared and in thin slices | sunchoke & sour shallots | caramelized cabbage broth

香煎扇贝薄片 | 洋姜和酸干葱 | 焦糖化卷心菜浓汤

Eel Matelote | 鳗鱼

red wine braised | glazed pork belly | potato mousse | cooking reduction

红酒炖煮 | 上釉猪肉 | 土豆慕斯 | 浓缩酱汁

Duck | 鸭肉

caramelized filet & confit leg | butternut & spaghetti squash | Yunnan pepper flavoured jus

焦化的鸭胸和油封鸭腿 | 奶油南瓜&金丝南瓜 | 云南胡椒风味汁

Or 或者

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

roasted tenderloin | parsnip & cauliflower | watercress | thyme infused jus

烤和牛里脊 | 欧防风 and 花椰菜 | 西洋菜 | 百里香牛肉汁

Pre-Dessert | 前甜点

Chocolate | 巧克力

Guanaja 70% chocolate cream | banana & passion fruit | coffee & ginger foam

70%圭那亚巧克力奶油 | 香蕉和百香果 | 咖啡和姜味慕斯

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Discovery Menu 1988 RMB : Sea Urchin, Monkfish, Eel, Duck, Chocolate

探索套餐 1988RMB/位：海胆，鮫鰈鱼，鳗鱼，鸭肉，巧克力

Menu Dégustation 2188 RMB : Sea Urchin **or** Oyster, Monkfish, Eel, Duck, **La Carte des Desserts**

品鉴套餐 2188RMB/位：海胆**或**生蚝，鮫鰈鱼，鳗鱼，鸭肉，**自选甜品**

Grand Menu 2488 RMB : Sea Urchin **or** Oyster, Monkfish, **Scallop**, Eel, Duck **or** Beef,

La Carte des Desserts

至尊套餐 2488RMB/位：海胆**或**生蚝，鮫鰈鱼，**扇贝**，鳗鱼，鸭肉**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

Langoustine | 鳌虾

988 rmb

marinated and crispy langoustines | celeriac and green apple

caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹根和青苹果 | 鱼子酱 | 法国芥末奶油

Should you wish to substitute a starter from the menu, 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。

Oyster & Caviar | 生蚝和鱼子酱

888 rmb

with pickled beetroot | smoked horseradish cream & walnut | mustard seed vinaigrette

腌制的甜菜根 | 烟熏辣根奶油和核桃 | 芥末籽油醋汁

Sea Urchin & Bamboo | 海胆和竹笋

788 rmb

freshness of crab | braised bamboo & sour mandarin | sea urchin nectar

新鲜蟹肉 | 炖煮竹笋和酸柑橘 | 海胆蜜汁

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

Scallop & black truffle | 扇贝和黑松露 1088 rmb
seared and in thin slices | sunchoke & sour shallots | caramelized cabbage broth
香煎扇贝薄片 | 洋姜和酸干葱 | 焦糖化卷心菜浓汤

Monkfish | 鮫鱈鱼 888 rmb
cooked meuniere | celeriac and chestnut | gingerbread & Burgundy beer sauce
法式香煎 | 芹根和栗子 | 姜饼和勃艮第啤酒酱汁

Yellow Tail | 黄鲷鱼 788 rmb
confit | barigoule artichokes | mussel & grapefruit | roasted bones broth
油封 | 洋蓟 | 青口贝和葡萄柚 | 烤鱼骨浓汤

Meat | 肉

Rangers Valley Wagyu Beef M7+ | «Rangers Valley» 澳洲和牛里脊 M7+ 1188 rmb
roasted tenderloin | parsnip & cauliflower | watercress | thyme infused jus
烤和牛里脊 | 欧防风 and 花椰菜 | 西洋菜 | 百里香牛肉汁

Duck | 鸭肉 988 rmb
caramelized filet & confit leg | butternut & spaghetti squash | Yunnan pepper flavoured jus
焦化的鸭胸和油封鸭腿 | 奶油南瓜&金丝南瓜 | 云南胡椒风味汁

Sunflower Chicken | 葵花鸡 888 rmb
roasted filet & confit leg | Swiss chard & Comté cheese | Gaston Gerard style sauce
烤鸡胸和油封鸡腿 | 瑞士甜菜和孔泰芝士 | 勃艮第风味鸡肉酱汁

La Carte des Desserts | 甜点菜单 288 rmb



La Carte des Desserts

甜点菜单

288 rmb

In the spirit of a Montblanc | 蒙布朗

textures of chestnut | orange & lemon | meringue

各种口感的栗子 | 橙子和柠檬 | 蛋白霜

2009, Quarts de Chaume, Domaine Baumard 488

Strawberry | 草莓

steamed egg white | raw & cooked strawberries | Timut pepper flavoured cream | mulled wine sauce

蒸蛋清 | 新鲜和煮过的草莓 | 葡萄柚胡椒风味奶油 | 热红酒酱汁

2018, Direktrager, Ploder Rosenberg 'Überschäumend', Steiermark, Austria 198

Chocolate | 巧克力

Guanaja 70% chocolate cream | banana & passion fruit | coffee & ginger foam

70%圭那亚巧克力奶油 | 香蕉和百香果 | 咖啡和姜味慕斯

1986, Catalans Rivesaltes Ambre, Haute Coutume 268

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

2009, Quarts de Chaume, Domaine Baumard 488

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Wine suggestions to pair with your dessert | 甜点配酒

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。