

HORS D'OEUVRES 冷拼

Pâté De Campagne	78
Homemade Country Pât é , Cornichons 自制法式乡村肉酱配酸瓜	
La Charcuterie	198
Parma Ham, Saucisson, Foie Gras Parfait, Duck Breast, Ham, Chorizo 风味冷切拼盘 帕尔玛火腿 鹅肝冻 烟熏鸭胸 法国白火腿 西班牙香肠	
5j Iberico Bellota Ham	288
Spanish Iberico Cured Ham Hand-Sliced 50 Gr 5J西班牙伊比利亚橡果木火腿 50g	
Smoked Salmon	128
House Made Smoked Salmon, Condiment, 100 Gr 自制腌制烟熏三文鱼 100g	
Foie Gras	138
Duck Foie Gras Terrine, Onions Compote 鸭肝鹅肝混合冻配洋葱酱	

LES SOUPES 汤

Daily Soup	58
每日例汤	
Fish Soup	88
Mediterranean Style Fish Soup 地中海风味鱼汤	
Mushroom Soup	68
Mixed Mushroom Soup With Truffle 混合蘑菇浓汤	

LES ENTRÉES**头道菜**

- Le Carpaccio De Boeuf** 118
Sliced Beef Tenderloin, Arugula, Pickled Mushroom, Olive Oil, Parmesan Cheese
细切牛里脊片 芝麻菜 油醋腌制蘑菇 橄榄油 帕玛森芝士
- Foie Gras Pôeler** 168
Pan Fried Duck Foie Gras, Mango, Ginger Bread 香煎鹅肝, 芒果酸辣酱, 姜饼
- Escargots** 118
French Style Snails With Garlic And Parsley 法国蜗牛 和 蒜泥 欧芹
- Quiche Lorraine Aux Fromages** 98
Smoked Pancetta And Cheese Pie 烟熏培根鸡蛋芝士派
- Scallops** 168
Seared Scallops, Asparagus, Truffle Dressing 香煎扇贝配 芦笋 松露汁

SALADES**沙拉类**

- Arugula, Mushroom And Parmesan** 68
Arugula, Pickled Mushroom, Parmesan Cheese, Balsamic Vinaigrette
混合沙拉 (芝麻菜 油醋腌制蘑菇 橄榄油 帕玛森芝士)
- Caesar** 88
Romaine Lettuce, Crouton, Parmesan Cheese, Bacon, Caesar Dressing
凯撒沙拉 (罗马生菜, 黄油面包丁, 帕玛森芝士, 培根)
- Nicoise** 108
Mixed Leaves, Green Beans, Bell Pepper, Tomato, Red Onions, Olives,
Anchovies, Egg, Grilled Tuna
尼斯沙拉 (混合生菜, 橄榄, 银鱼柳, 鸡蛋, 扒吞拿鱼)

SEAFOOD 海鲜

Oyster 生蚝	Pcs 个 6 / 12 / 18
French Fine De Claire N.2 法国水晶生蚝	188 / 368 / 568
French Special De Claire N.2 法国金钻生蚝	228 / 468 / 698
French Excellent de Bluecatch N.2 法国蓝钓黑钻生蚝	288 / 548 / 828
Boston Lobster 波士顿龙虾	328
French Blue Lobster 法国蓝龙虾	688
French Tourteau Crab 面包蟹	288
Tiger Prawns 黑虎虾6(只)	208
Spanish Carabineros Shrimp 西班牙魔红虾王(N.3 3只)	268

COLD Seafood Platter 海鲜冷盘

Tasting (单人份)	388
4 oysters, 4 whelk, 6 prawns, clams (4枚生蚝 4枚海螺 6只大虾 文蛤)	
Small (2-3人)	988
6 Oysters, 6 Whelk, 1 Lobster, 6 Prawns, 6 Clams., Grey Shrimp 6枚生蚝 6枚海螺 1只波士顿龙虾, 6只大虾, 6枚文蛤, 北极甜虾	
Medium (4-6人)	1388
9 Oysters, 9 Whelk, 1 Crab, 1 Lobster, 9 Prawns, 12 Clams, Grey Shrimp 9枚生蚝, 9枚海螺, 一只面包蟹, 一只波士顿龙虾, 12枚文蛤, 北极甜虾	

HOT seafood platter 海鲜热盘

La petite (2-3人)	788
1 lobster, 4 tiger prawns, 2 large calamari, 2 carabinero shrimps, 200 gr mussels, shoes string fries 1只龙虾, 4只虎虾, 2只大号鱿鱼, 2西班牙虾, 200g蓝口贝等	
la moyenne (4-6人)	1588
1 lobster, 1 baked crab, 6 tiger prawns, 3 large calamari, 4 carabinero shrimps, 500 gr mussels, shoes string fries 一只波士顿龙虾, 一只烤面包蟹, 6枚虎虾, 3只大号鱿鱼, 4只西班牙虾, 500g蓝口贝, 细薯条等	

The Grill 烧烤类 Seafood 海鲜

Boston Lobster 波士顿龙虾	368
French Blue Lobster 法国蓝龙虾 (时令)	708
Calamari 1pc 鱿鱼	198
Tiger Prawns 6pcs 大虎虾 6只	228
Grilled mussels whit butter and garlic 黄油大蒜 焗烤青口贝 500克	128

Mayura M9 Full Blooded Wagyu M9 科比神户和牛

Entrecote 400gr Ribeye 400g 肉眼	1488
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Australian Wagyu beef M3 澳大利亚 M3和牛

Filet 250gr Tenderloin (250g菲力)	308
Bavette Tradition 250gr Flap Steak “Traditional French Cut” (250g法切薄牛排)	208
Entrecote 500gr Ribeye (500g 肉眼)	688
Cote Plate 1 Kg Beef Rib (1kg 牛肋排)	788

Sauces : Bearnaise, Peppercorn, Red Wine, Mushroom, White Wine Cream

酱汁：贝乃兹 黑胡椒汁 红酒汁 蘑菇汁 白酒奶油

Side Dish 配菜

Mash Potatoes 土豆泥	38	French Frie 炸薯条	38
Garlic Mushrooms 蒜泥蘑菇	38	Creamed Spinach 奶油菠菜	48
Steamed Greens 清蒸绿色蔬菜	38	Grill Asparagus 香煎芦笋	48

Les Plats / Main Courses 主菜

Moules Marinieres “According To Availability” Mussels Cooked In White Wine Cream Sauce 法式白酒奶油烩青口 (时令) 500G	148
Burgundy Beef Cheek 勃艮第牛脸肉 Braised In Red Wine With Bacon, Mushroom, Mash Potato 配红酒 培根腌制 蘑菇配土豆泥	178
Confit Duck 法式油封鸭 Polenta, Porcini, Foie Gras 玉米糊 牛肝菌 鹅肝	188
Lamb Rack 羊排 Ratatouille Vegetables, Rosemary Sauce 普罗旺斯烩混和蔬菜, 迷迭香酱汁	168
Salmon 三文鱼 Green Peas , With Lettuce and Pancetta, White Cream Sauce 青豆, 罗马生菜, 烟熏五花肉, 奶油酱汁	178
Black Cod 黑鳕鱼 Miso Marinated Cod Filets, Charcoal Leek Puree 味噌腌制黑鳕鱼配 炭烤京葱泥	298
Lobster Tagliatelle “ Lobster” 龙虾宽面 (半只龙虾) Tomato And Chilli Sauce 番茄辣椒酱汁	218
Sea Bass Bouillabaisse 海鲈 With Mussels and Clams “Marseille,” 马赛炖煮海鲈鱼配清口, 文蛤	188

Dessert 甜点

Fruits Plate 水果拼盘	38
Lemon Cheese Cake 柠檬芝士蛋糕	58
Creme Brulee 香草焦糖布丁	58
Chocolate Fondant 巧克力熔岩蛋糕	78
Torofrterole 泡芙冰淇淋	68
Omelette Norvegienne 挪威煎蛋卷	68
French Toast and Caramel De Beurre 法式吐司配焦糖奶油	68
Mysterious Ice Cream 神秘冰淇淋	
Vanilla Almond Roasted Coffee Jam 香草杏仁烤咖啡果酱	