

LA CARTE DES PLATS EN PETITES PORTIONS DEGUSTATION

MENU OF SMALL TASTING PORTIONS

	Rmb
LES HUITRES 新鲜生蚝配小洋葱酱 <i>Raw "Peter Pan" oysters with a shallot emulsion</i>	198
LA DORADE 鲷鱼薄片配海胆及柠香汁 <i>Sea bream carpaccio with lemon dressing, pink pepper corn and sea urchin</i>	228
LE CAVIAR 经典蟹肉鱼子酱塔佐龙虾冻及椰菜泥 <i>Imperial caviar and king crab refreshed with crustacean jelly, cauliflower cream</i>	398
LE DAIKON 主厨香草龙虾饺配酸甜汁 <i>Turnip raviolis of lobster, nutmeg and rosemary flavoured with a sweet tangy vinaigrette</i>	228
LE JAMBON "IBERICO DE BELLOTA 5J" 西班牙高级伊比利亚火腿伴番茄多士 <i>"5J" ham with toasted bread and fresh tomato</i>	348
LE PATE EN CROUTE 法式传统馅饼配鸭肝及开心果 <i>Foie gras and pistache «pâté en croûte»</i>	168
LES PETITS POIS 薄荷青豆汤配洋葱奶沫 <i>Delicate green pea veloute flavored with peppermint, sweet onion foam</i>	148
✓ L'ARTICHAUT 烤朝鲜蓟配原汁, 姜黄鹰嘴豆泡沫 <i>Roasted baby artichoke and puree, curcuma and chick peas cappuccino</i>	168
L'ŒUF MIROIR 太阳蛋配焗茄酱及香菜奶沫 <i>Sunshine egg and spice eggplant, fresh coulis with coriander</i>	188
LE HOMARD 咸黄油香烤龙虾, 炖煮青菜和五香龙虾汤 <i>Roasted lobster, stewed peas with a spiced lobster bisque</i>	258
LE BLACK COD 香烤黑鳕鱼配馬拉巴黑胡椒汁, 白菜及椰子泡沫 <i>Miso glazed black cod with pak choy, Malabar pepper sauce and coconut foam</i>	228
LE BAR 香煎海鲈鱼柳伴青豆及香茅汁 <i>Pan fried sea bass with stewed green peas and lemongrass foam</i>	228
🍝 LES PÂTES 小管面配伊比利亚火腿及黑松露 <i>Mini pasta shells cooked like a risotto, Iberico pork jus and black truffle shavings</i>	388
L'ONGLET 鞑靼式新鲜牛肉配芝麻菜叶及自家制薯条 <i>Steak tartar with its traditional French fries</i>	188
LA CAILLE 焦糖烧鹌鹑酿鸭肝伴特制薯蓉 <i>Quail stuffed with foie gras and glazed with natural jus, mashed potato</i>	188
LE COCHON DE LAIT 香烤乳猪配酸黄瓜及珍珠洋葱泥 <i>Crispy boneless suckling pig with aromatic garnish and shallot puree</i>	198
LE BURGER 迷你和牛鸭肝汉堡 <i>Beef and foie gras burger with lightly caramelized bell peppers</i>	258
L'AGNEAU DE LAIT 香烤羔羊排配蒜香茄子泥 <i>Roasted lamb rack with thyme flower and eggplant caviar</i>	288
LE BŒUF 和牛佐鸭肝配晚收波特酒汁和牛肉清汤 <i>Duo of Wagyu beef tenderloin and foie gras "Rossini", aged port and fresh herb salad</i>	298
LES FROMAGES 精选芝士拼盘 <i>Farmhouse cheese selections</i>	258

All our breads are housemade by our baker
Prices are subject to 10% service charge
以上所有价格需另加10%服务费

LES ENTREES FROIDES ET CHAUDES

COLD AND HOT APPETIZERS

		Rmb
✓ LA BETTERAVE	法式苹果及甜菜沙律伴牛油果酱及青芥末雪葩 <i>Duo of beetroot, apple and avocado, young herbs and green mustard sorbet</i>	188
LE CAVIAR " OSCIETRE"	50g 精选奥赛特拉特级鱼子酱搭配迷你热煎饼和各式小料 <i>"Oscietra" caviar with its condiments and blinis 50g</i>	1288
LE KING CRABE	帝王蟹肉色拉 <i>Mozzarella salad like in "Monte Carlo" with curry flavored king crab</i>	398
L'ŒUF DE POULE	特级鱼子酱伴脆炸温泉蛋 <i>Crispy soft-boiled egg, Imperial caviar and smoked salmon</i>	498
LES LANGOUSTINES	鲜蜆虾意饺伴黑松露及香浓鸭肝汁 <i>Langoustine ravioli, braised green cabbage, foie gras sauce and black truffle</i>	428

LES POISSONS ET LES VIANDES

FISH AND MEATS

		Rmb
LE BAR	香煎海鲈鱼柳伴青豆及香茅汁 <i>Pan fried sea bass with stewed green peas and lemongrass foam</i>	398
LE TURBOT	香煎多宝鱼配柠香佐料 <i>Roasted turbot on the bone, spicy condiment with citrus</i>	438
LE HOMARD "FRITES"	香烤原只龙虾配香辣奶油酱及自家制薯条 <i>Lobster roasted with salted butter, condiments</i>	Half 348 Whole 628
LA SOLE	铁板煎龙利鱼配南法开心果佐料 <i>Dover sole "Belle Meunière", Southern pistou</i>	508
LE BLACK COD	香烤黑鳕鱼配马拉巴黑胡椒汁, 白菜及椰子泡沫 <i>Miso glazed black cod with pak choy, Malabar pepper sauce and coconut foam</i>	398
LES SPAGHETTI	香烤龙虾意面伴温泉蛋 <i>Roasted Maine lobster spaghetti, slow-poached egg and spicy aromatic sauce</i>	388

LA CAILLE	焦糖烧鹌鹑酿鸭肝伴特制薯蓉 <i>Quail stuffed with foie gras and glazed with natural jus, mashed potato</i>	368
LE POULET	香烤黄鸡配鸭肝, 油封土豆及时蔬 <i>Spit roasted farm house chicken with foie gras and fondant potatoes - to share</i>	658
L'ENTRECOTE	香煎白金和牛配红酒慢炖小洋葱及蛋黄酱 <i>Pan-seared Shiro Kin beef rib eye, shallots simmered in red wine, béarnaise sauce</i>	688
L'ÉPAULE D'AGNEAU	香烤羔羊肉搭配油封茄子 <i>Milk-fed lamb shoulder braised then roasted with spices, confit eggplant cannelloni - to share</i>	888
LA COTE DE BOEUF	带骨肉眼牛排配土豆泡芙及炖蔬菜 <i>Dry aged wagyu bone-in ribeye, Dauphine potatoes and seasonal vegetables 1kg - to share</i>	1888

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CARTE DES DESSERTS

DESSERT MENU

LE CHOCOLAT SENSATION

香浓朱古力慕斯伴可可脆豆及朱古力雪葩
Onctuous Araguani chocolate, cocoa sorbet, biscuit crumbles

LE SOUFFLÉ

柠香柚子舒芙蕾配酸奶雪葩
Yuzu soufflé with lemon yogurt sorbet

LA SPHÈRE

蜜桃糖球配黑加仑奶油及茉莉冰淇淋
Poached peach, cassis cream and jasmin ice cream

LA MANGUE PERROQUET

白巧克力芒果夹心配热带水果冰霜
Mango in white chocolate sphere, creamy and fondant exotic fruit

LA POIRE WILLIAM

香梨巴伐露配雪梨冰霜及芒果脆片
Delicate pear bavarian with abinao chocolate cream

LE PARFUM DES ILES

百香果慕斯配朗姆酒冰沙及椰香奶沫
Smooth passion fruit, aged rum granite and coconut lightness

LA GIRAFE

芒果塔配椰香酸奶及葡萄啫喱
"The girafe", exotic mango tart, coconut yogurt and grape jelly

以上所有甜品单价
Rmb 138

LA SELECTION DE FROMAGES AFFINÉS

Farmhouse cheese selections 258 Rmb

SWEET WINE SUGGESTIONS WITH YOUR DESSERT FROM OUR SOMMELIERS

Graham's, "Tawny Port" 10 Years, Douro Portugal 178 Rmb/ Glass
Château Guiraud, Sauternes 1996, Bordeaux France 198 Rmb/ Glass

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