

MENU DEGUSTATION

menu inspiré par Joël Robuchon
réalisé par Charles Fourreau

POUR COMMENCER

奥赛特拉特级鱼子酱配酸甜萨芭雍
« Oscietra » caviar with its cooked condiments
Champagne Veuve Clicquot Brut NV

LE DAIKON

主厨香草龙虾饺配酸甜汁
Turnip raviolis of lobster, nutmeg and rosemary flavoured with a sweet tangy vinaigrette
Trimbach Pinot Gris Reserve Alsace France 2015

L'ŒUF MIROIR

太阳蛋配烩茄酱及香菜奶沫
Sunshine egg and spice eggplant, fresh coulis with coriander

LE BAR

香煎海鲈鱼柳伴青豆及香茅汁
Pan fried sea bass with stewed green peas and lemongrass foam
Olivier Leflaive Puligny-Montrachet "Les Enseignères" Bourgogne 2014

L'AGNEAU DE LAIT

香烤羔羊排配蒜香茄子泥
Roasted lamb rack with thyme flower and eggplant caviar

ou/or

LE BŒUF

和牛佐鸭肝配波特酒汁和牛肉清汤
Duo of Wagyu beef tenderloin and foie gras "Rossini", aged port and fresh herb salad
Château Talbot Saint-Julien Bordeaux 2012

LA PÊCHE

糖渍蜜桃配酸奶雪葩及杏仁脆片
Poached peach with yogurt sorbet and almond chips
La Spinetta "Bricco Quaglia" Moscato d'Asti 2018

5 courses - 1388 Rmb per person
Wine pairing -5 courses Rmb 888 per person

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