

LA CARTE DES PLATS EN PETITES PORTIONS DEGUSTATION

MENU OF SMALL TASTING PORTIONS

	Rmb
LA POMME DE TERRE ROSEVAL 油封土豆配烟熏鸭肝 <i>Confit potatoes with lightly smoked foie gras shavings</i>	268
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>	278
LE FOIE GRAS 经典法式鸭肝搭配青番茄, 藤椒及葡萄汁 <i>Homemade foie gras terrine with green cherry tomato jam, Sichuan pepper and ver juice.</i>	238
LE CAVIAR 经典蟹肉鱼子酱佐龙虾冻及椰菜泥 <i>Imperial caviar and king crab refreshed with crustacean jelly, cauliflower cream</i>	438
LA CHATAIGNE 油封板栗浓汤配芹香慕斯及栗子脆片 <i>Delicate chestnut velouté with celery emulsion and green cardamom</i>	168
✓ 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 cappucino</i>	188
LA LANGOUSTINE 脆炸鲜蜆虾配甜罗勒汁 <i>Crispy langoustine papillote, basil condiment</i>	218
LA TRUFFE NOIRE 自制意大利饺佐芝士萨芭雍及佩里戈黑松露 <i>Homemade ravioli stuffed with carbonara and Perigord black truffle</i>	228
L'OIGNON 甜洋葱干层, 5J伊比利亚火腿及凤尾鱼酱 <i>Caramelized onion mille-feuilles with 5J ibericao ham and "Bagna cauda"sauce.</i>	218
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>	348
LA SAINT-JACQUES 香煎扇贝搭配香菜汁及椰奶泡沫 <i>Pan-fried scallop with coriander sauce and coconut foam</i>	238
LE CALMAR 香煎火箭鱿鱼搭配朝鲜蓟及西班牙香肠 <i>Squid a la plancha with artichoke and chorizo</i>	218
LE DASHI 嫩煎鸭肝搭配烟熏鳗鱼及时令菌菇 <i>Caramelized foie gras with smoked eel and shitake mushroom</i>	258
LA LEGINE 香煎圆鳕鱼搭配鱼子酱及烟熏朝鲜蓟, 白葡萄酒黄油汁 <i>Toothfish topped with caviar, smoked artichokes and white wine butter emulsion</i>	328
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>	258
✓ LE RIZ 姜黄烩饭配蔬菜古斯米 <i>Risotto style rice flavoured with turmeric, vegetable couscous</i>	188
L'ONGLET 鞑靼式牛肉配芝麻菜叶及自家制薯条 <i>Steak tartar with its traditional French fries</i>	288
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>	228
LE BURGER 迷你和牛鸭肝汉堡 <i>Beef and foie gras burger with lightly caramelized bell peppers</i>	278
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>	428

All our breads are housemade by our baker
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LES ENTREES FROIDES ET CHAUDES

COLD AND HOT APPETIZERS

	Rmb
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>	438
LA BETTERAVE 法式苹果及甜菜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>	168
LE CAVIAR " OSCIETRE" 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</i>	50g 1588 100g 2988
LE KING CRABE 帝王蟹肉配布拉达芝士及牛油果 <i>Mozzarella salad like in "Monte Carlo" with curry flavored king crab</i>	478
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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 鲜蜆虾意饺佐浓鸭肝汁 <i>Langoustine ravioli, braised green cabbage, foie gras sauce</i>	498
LE FOIE GRAS 香煎鸭肝伴慢煮樱桃 <i>Seared foie gras, black cherries and almonds, Kriek's beer reduction</i>	328
LES SPAGHETTI 意大利面配传统番茄酱/波士顿龙虾/时令松露 5g <i>Spaghetti at your choice, Tomato/Lobster/Seasonal truffle 5g</i>	218/388/428

LES POISSONS ET LES VIANDES

FISH AND MEATS

	Rmb
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>	428
LE TURBOT 香煎多宝鱼配柠香佐料 <i>Roasted turbot on the bone, spicy condiment with citrus</i>	438
LA SOLE 铁板煎龙利鱼配开心果佐料 <i>Dover sole "Belle Meunière", Southern pistou - to share</i>	1498
LE HOMARD "FRITES" 香烤龙虾配香辣奶油酱及自制薯条 <i>Lobster roasted with salted butter, condiments</i>	Half 458 Whole 788
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L'AGNEAU DE LAIT 嫩烤羔羊排搭配百里香及茄香佐料 <i>Roasted lamb rack with thyme flower and eggplant méli-mélo</i>	418
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>	698
L'ENTRECOTE 香煎白金和牛配红酒慢炖小洋葱及蛋黄酱 <i>Pan-seared beef rib eye, shallots simmered in red wine and béarnaise sauce</i>	798
LE BŒUF 精选澳洲M9牛里脊搭配马拉巴黑胡椒，时令蔬菜 <i>Wagyu beef tenderloin M9 with Malabar pepper, seasonal vegetable</i>	898
L'EPAULE D'AGNEAU 香烤羔羊肉佐香料，油封茄子及芝士 <i>Milk-fed lamb shoulder braised then roasted with spices, confit eggplant cannelloni - to share</i>	888
LA COTE DE BŒUF 澳洲M7带骨肉眼搭配油封土豆，时令菌菇及传统酱汁 <i>Wagyu beef M7, confit potatoes seasonal mushrooms and traditional sauce - to share</i>	2488

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MENU VEGETARIEN

menu inspiré par Joël Robuchon

POUR COMMENCER

玉米冷汤配姜饼脆片及棉花糖

Corn veloute with ginger bread chips and marshmallow

LA BETTERAVE

法式苹果及甜菜沙律伴牛油果酱及青芥末雪葩

Duo of beetroot, apple and avocado, young herbs and green mustard sorbet



LA CHATAIGNE

油封板栗浓汤配芹香慕斯及栗子脆片

Delicate chestnut velouté with celery emulsion and green cardamom



L'ARTICHAUT

烤朝鲜蓟配原汁，姜黄鹰嘴豆泡沫

Roasted baby artichoke and puree, curcuma and chick peas cappucino



LE RIZ

姜黄烩饭配蔬菜古斯米

Risotto style rice flavoured with turmeric, vegetable couscous

LE SOUFFLÉ

牛油果舒芙蕾搭配开心果冰激凌

Avocado soufflé with pistachio ice cream

Rmb 898 per person

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MENU DEGUSTATION

menu inspiré par Joël Robuchon

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



LA POMME DE TERRE ROSEVAL

油封土豆配烟熏鸭肝

~ *Confit potatoes with lightly smoked foie gras shavings*

Clemens Busch "Pündericher Marienburg" Kabinett Riesling Mosel Germany 2018



LA TRUFFE NOIRE

自制意大利饺佐芝士萨芭雍及佩里戈黑松露

Homemade ravioli stuffed with carbonara and Perigord black truffle
Domaine Jacques Carillon Puligny-Montrachet Bourgogne 2018

LA SAINT-JACQUES

香煎扇贝搭配香菜汁及椰奶泡沫

~ *Pan-fried scallop with coriander sauce and coconut foam*

LA LEGINE

香煎圆鳕鱼搭配鱼子酱及烟熏朝鲜蓟，白葡萄酒黄油汁

~ *Toothfish topped with caviar, smoked artichokes and white wine butter emulsion*
Château Miraval Côtes de Provence Rosé 2018



LE BŒUF

和牛佐鸭肝配晚收波特酒汁和牛肉清汤

~ *Duo of Wagyu beef tenderloin and foie gras "Rossini", aged port and fresh herb salad*
Les Tourelles de Longueville Pauillac Bordeaux France 2010

ou/or

L'AGNEAU DE LAIT

嫩烤羔羊排搭配百里香及茄香佐料

~ *Roasted lamb rack with thyme flower and eggplant méli-mélo*

ou/or



PARMENTIER DE QUEUE DE BŒUF

慢炖牛尾配油封板栗及红酒汁

~ *Oxtail "Parmentier style" with bone marrow and confit chestnut, red wine reduction*

LA MANDARINE

柑橘巧克力慕斯，糖渍甜橙及蜜橘雪葩

Mandarin and chocolate mousse, orange confit with mandarin sorbet
Domaine Franco Chinois Petit Manseng Hebei China 2015

LE MARRON

栗子果泥配香脆巧克力及百香果酱

~ *Chestnut timber with crunchy chocolate and passion fruit*



Black truffle 5g supp. 388 Rmb per course

~ 5 courses - 1498 Rmb per person

7 courses - 1798 Rmb per person

Wine pairing Rmb 988 per person

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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

牛油果舒芙蕾搭配开心果冰激凌
Avocado soufflé with pistachio ice cream

LA SPHÈRE

草莓糖球配牛奶慕斯和樱桃布丁及牛奶冰淇淋
Blown sugar sphere, strawberry compote, kirsch brulée cream and milk ice cream

LE RIZ AU LAIT

香米布丁佐焦糖花生及大溪地香草冰淇淋
Rice pudding, caramelized peanut and Tahitian vanilla ice cream

LE DÔME

经典巧克力圆顶配焦糖香蕉慕斯及香草冰淇淋
Chocolate dome with caramel mousseline, creamy banana and vanilla ice cream

LE MARRON

糖渍板栗蛋糕配朗姆风味冰淇淋及蛋白酥
Confit chestnut, creamy and ice cream perfumed with aged dark rum, meringue flakes

以上所有甜品单价

Rmb 158

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