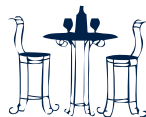


*le Comptoir de Pierre Gagnaire* is a community. It is a casual chic venue for all occasions, celebrations or simple indulgence of homemade cuisine in a welcoming ambience. True to the iconic chef's honest approach, Pierre Gagnaire's menu is a means of expression, replacing words with dishes that touch the heart and soul. le Comptoir showcases simple, honest and elegant French cuisine, complemented by innovative textures and bold flavors. Helmed by Pierre Gagnaire's protégé, Romain Chapel, le Comptoir will serve breakfast, lunch, afternoon tea and dinner. The extensive wine and beverage list is carefully crafted to enhance diners' culinary journey in a classic Parisian setting reminiscent of Shanghai's old-world glamor in the 1930s.



**3-Course menu**  
**RMB398**

(Entree + Main Course + Dessert)  
includes one coffee or tea

**Sommelier's wine selection**  
**2-Glass**  
**RMB298**

**三道式套餐**  
**人民币398元**

(前菜+主菜+甜品)  
套餐包含任意一款茶或咖啡

**侍酒师精选推荐两杯酒**  
**人民币298元**



Le Comptoir de Pierre Gagnaire by Capella Shanghai, Jian Ye Li is ready and crafted to support your wellness lifestyle.

Do not hesitate to inform our team member any special enquiry you might have and or any food allergies.

Le Comptoir de Pierre Gagnaire 细心准备食材并用心烹饪，以支持您的健康生活方式。

如您有任何用餐需求或对某些食物过敏，请直接告知我们的团队。

所有价格以人民币计并附加10%服务费

All prices are in RMB and subject to 10% service charge

# ENTREE

## 前菜

|  |     |
|--|-----|
| Warm King crab meat with butter, sugar snap peas. (RMB108 menu supplement)<br>温热黄油拌蟹肉沙拉, 小甜豆 (需另加108元)   | 288 |
| White asparagus, Maltaise sauce.<br>白芦笋, 橙味荷兰汁   | 168 |
| Seasonal vegetables, cress and flowers. Liebig emulsion.<br>时令新鲜蔬菜, 有机花草, 法式鱼汁   | 188 |
| Le Comptoir beef tartare -<br>Beef / red tuna / foie gras / Comté cheese / smoked duck / sesame seeds.<br>特色牛肉鞑鞑 -<br>牛肉 / 蓝鳍金枪鱼 / 鸭肝 / 孔泰芝士 / 烟熏鸭肉 / 芝麻                         | 288 |
| Salad <i>Lilying</i> .<br>(Thai pink grapefruit, orange, avocado, celeriac, yellow mango, arugula salad, fermented tofu paste.)<br>莉莉斯色拉<br>(粉红泰国柚, 橙子, 牛油果, 块芹, 芒果, 芝麻菜色拉, 腐乳酱) | 108 |
| Crudo of king bream, burrata cheese with organic leaves herbs<br>柑橘盐渍鲷鱼薄片, 布拉塔芝士, 香草   | 188 |
| Duck foie gras terrine, Shaoxing wine veil -<br>Smoked red beetroot carpaccio.<br>法式鸭肝冻, 绍兴黄酒味啫喱薄片<br>烟熏甜菜根薄片  | 228 |
| Cocotte of frogs Poulette.<br>特色法式牛蛙锅  | 208 |



# MAIN DISHES

## 主菜

- 9 Conduit Street soufflé, horseradish flavoured slow-simmered cabbage. 208  
扇贝舒芙蕾，第九街区，慢煮山葵风味卷心菜
- Fillet of king bream cooked with seaweeds and shellfish. 248  
Potato puree with olive oil.  
炙烤海鲷鱼柳，海藻，混合贝类, 土豆泥
- Pan-sautéed prawns with chili, crispy kale. 228  
香煎黑虎虾，脆皱叶甘蓝叶
- Roasted beef fillet with Sarawak pepper (Mayura Wagyu M9+) – (RMB788 menu supplement) 1088  
caramelized onions, grilled celeriac.  
Sauce Violine.  
炙烤澳洲和牛里脊M9+，沙撈越胡椒，  
焦糖洋葱，块芹根  
红甘蓝甜酒汁（需另加788元）
- Te Mana lamb tenderloin roasted with oregano – 288  
Shiitake mushroom with black garlic.  
Sweet potatoe gnocchi.  
牛至叶风味Te Mana 羊里脊  
香菇及黑蒜  
甜薯丸子
- Veal blanquette perfumed with star anise – 258  
basmati rice with thai grapefruit / green mango.  
传统法式奶油烩小牛肉，八角  
印度米饭，泰柚，青芒果
- Fricassee of blue lobster with garden herbs, baby potatoes. 748  
Traditional bisque. (RMB588 menu supplement)  
慢煮香草味法国蓝龙虾，小土豆  
经典法式龙虾汁（需另加588元）



# DESSERT

## 甜品

- Baba 108  
Traditional Baba with lemon jelly / iced fruits.  
Parseseuse cream.  
Additional Havana Club 7 years Rum (portion 40 ml, RMB58 menu supplement)  
朗姆巴巴, 柠檬果冻/糖霜水果  
香草奶油  
朗姆爱好者, 可选择额外40毫升朗姆酒 (需另加58元)
- Shanghaienne 98  
Frozen yellow mango parfait, passion fruits coulis.  
Coconut velvety soup: sago, aloe vera, orange blossom marshmallows.  
百香果汁, 椰奶西米, 芦荟, 芒果芭菲, 香橙花棉花糖
- Raspberry 108  
Raspberry frozen parfait, coulis, marshmallows and fresh raspberries with honey and lime;  
Cristal de vent Rouge.  
冷冻树莓芭菲, 树莓汁, 棉花糖, 新鲜树莓沙拉搭配蜂蜜和青柠  
蛋白霜
- Chocolate Comptoir#0008 108  
Diced roasted apples flavored with cinnamon; cocoa crumble,  
Caramelized pear ice cream. Milk chocolate disc.  
肉桂风味烤苹果, 可可酥粒, 焦糖梨冰淇淋, 牛奶巧克力片



## COFFEE 咖啡

Espresso  
意式浓缩咖啡 38/48

Americano  
美式咖啡 50

Latte  
拿铁 50

Cappuccino  
卡布奇诺 50

## TEA 茶 - 50

English breakfast tea  
英式早餐

Darjeeling tea  
皇家大吉岭

Breakfast earl grey tea  
早餐伯爵茶

Jasmine queen tea  
后选茉莉花茶

Crème brulee tea  
法式烤布蕾

Silver moon tea  
银月绿茶

Bain de roses tea  
玫瑰芬香茶

Dragon well green tea  
龙井茶

Pu' er tea  
普洱茶

Iron buddha oolong tea  
铁观音

Chrysanthemum tea  
菊花茶

Ice lemon tea  
冰柠檬茶



# OSCIETRA CAVIAR 奥西特拉鱼籽酱

- Oscietra caviar (30g), poached egg at 63°C, potato cream, Champagne sauce. (RMB388 menu supplement) 588  
奥西特拉鱼籽酱 (30克), 63度慢煮鸡蛋, 土豆泥, 香槟汁 (需另加388元)
- Oscietra caviar (30g), buckwheat and ricotta blinis, Jakob's cream. (RMB388 menu supplement) 588  
奥西特拉鱼籽酱 (30克), 薄饼, 雅克布奶油 (需另加388元)

