

SPECIAL OFFER 限量供应

Daily Ham & Cheese Platter 当日拼盘 ¥ 88
2 Sorts of Ham, and 1 Sort of Cheese
两种当日店选火腿和一种芝士

Premium Platter 上选拼盘 ¥ 188
36 Months 5J Iberico, French Dry Cured Sausage, Italian Salami, Comte 10-12 months PDO, Daily Cheese
36个月5J伊比利亚、法式风干香肠、意大利萨拉米、10-12个月成熟期孔泰芝士、当日店选芝士

On The Toast (5 pcs) 吐司盛宴 ¥ 48
5 Sorts of Amuse Bouche on Toast Bread
当日口味餐前精致小食 (5片)

FROM THE SEA 甄选海鲜

CANADIAN SEA URCHIN (5 PCS) ¥ 88
加拿大鲜活海胆 (5只)

SPANISH SCARLET SHRIMPS (1 PC/SIZE B1)* ¥ 158
西班牙绯红虾*

CANADIAN SCAMPI (3 PCS/SIZE 0) ¥ 168
加拿大海鳌虾 (3只)

JAPANESE HOKKAIDO KING CRAB LEGS (4 PCS) ¥ 178
日本北海道帝王蟹脚 (4只)

FRENCH BLUE LOBSTER (600-650G)* *Market Price*
法国蓝龙虾*

FRENCH OYSTERS 法国生蚝		
GILLARDEAU	6 PCS	¥ 198
吉拉多	12 PCS	¥ 378
FINE DE CLAIRE	6 PCS	¥ 218
芬德克雷尔	12 PCS	¥ 358
ANCELINE	6 PCS	¥ 238
安之莲	12 PCS	¥ 418
TARBOURIECH*	6 PCS	¥ 398
玫瑰粉钻*	12 PCS	¥ 698

* Pre-order is requested 需提前预订



MENU 菜单

APPERTIZERS 前菜

SOUS VIDE EGG & TRUFFLE MASH POTATO ¥ 48
有机温泉蛋配黑松露充气土豆泥
Mash Potato, Sous Vide Organic Egg, Veal Demi,
Asparagus, and Porcini Emulsion
充气土豆泥、有机温泉蛋、小牛汁、芦笋、牛肝菌泡沫

HOKKAIDO SCALLOP CARPACCIO ¥ 78
生切北海道扇贝
Lemon Confit, Lime Zest, Yuzu Dressing, and Herb Cress
酸甜柠檬果肉、青柠皮、日本柚子汁、香菜苗

NEW ZEALAND SCAMPI CARPACCIO ¥ 68
新西兰斯卡比鳌虾刺身
New Zealand Scampi, Lemon Purée,
Pineapple Rum Sorbert, and Cucumber Cubes
新西兰斯卡比鳌虾、白柠檬泥、凤梨朗姆冰霜、黄瓜粒

FRENCH WAGYU BEEF TARTARE ¥ 58
法式生牛肉塔塔
Wagyu Beef Mince, Dijon Mustard, Gherkin,
Bread Chips, and Herbs
和牛肉糜、大藏芥末、酸黄瓜、脆面包片、有机混合苗

CLASSIC FOIE GRAS TERRINE ¥ 68
经典鹅肝酱卷
Smooth Foie Gras Terrine, Sour Fig Purée, Caramel Fig,
Port Wine Reduction, and Crispy Bread
丝滑鹅肝酱卷、酸甜无花果酱、焦糖无花果、波特甜酒浓缩汁、香脆面包片

SOUP & SALAD 汤和色拉

MARSEILLE BOUILLABAISSE ¥ 58
马赛鱼汤
Daily Sea Fish, Mussels, Clams, Squid, and Tomatoes
时令海鱼、贻贝、蛤蜊、鱿鱼、串番茄

TRUFFLE BOSTON LOBSTER SOUP ¥ 78
黑松露波士顿龙虾汤
Boston Lobster, Black Truffle Slices, Porcini, and Fennel
波士顿龙虾、黑松露片、牛肝菌、茴香

CAESAR SALAD ¥ 58
经典凯撒色拉
Roman Lettuce, Soft Egg, Parmesan Cheese,
Truffle Flavor Chinese Churros, and Anchovy
罗马生菜、温泉蛋、帕玛臣芝士、黑松露风味脆油条、意大利咸鳀鱼

ORGANIC CHRYSANTHEMUM GREENS ¥ 78
有机茼蒿混合色拉
with Korean Grapefruit and Chili Sauce, Walnuts,
Sea Snails, and Lemon Dressing
韩国柚子辣椒酱、核桃、海螺、柠檬汁

PASTA & RISOTTO 意面

SQUID INK PASTA ¥ 68
墨鱼汁意面
Squid, Basil, Squid Ink, and Creamy Sauce
墨鱼、罗勒、墨鱼汁、奶油酱

GARLIC FLAVOR GNOCCHI ¥ 68
蒜香土豆团
Housemade Potato Gnocchi, Garlic, Sage, and Onion Purée
自制土豆团、大蒜、脆鼠尾草叶、洋葱泥

ANGEL HAIR ¥ 78
天使的诱惑
Angel Hair, Pesto Sauce, Nuts, and Crispy Sakura Shrimps
天使意面、罗勒青酱、坚果、香脆樱花虾

MOREL RISOTTO ¥ 78
羊肚菌烩饭
Mushroom, Risotto, Tomatoes, Morels, and Asparagus
菌菇、意大利米饭、番茄、羊肚菌、芦笋

HOT DISHES 热菜

FRENCH BLUE MUSSELS & KING CRAB LEG ¥ 158

法国蓝口贻贝及帝王蟹腿
French AOP Mussels, King Crab Leg, Tomato, and Parsley
法国 AOP 级蓝口贻贝、帝王蟹腿、串番茄、欧芹

PAN SEARED HOKKAIDO SEA SCALLOPS ¥ 128

香煎北海道鲜带子多重奏
Hokkaido Scallop, Cauliflower Purée,
Black Garlic Purée, and Classic Salsa
日本北海道鲜带子、花菜泥、黑蒜泥、经典萨尔萨

PARSLEY BUTTER ESCARGOTS ¥ 68

法式欧芹黄油焗蜗牛
Snails, Garlic, Tomato, Olive Confit, and Bread
蜗牛、大蒜、串番茄、酿橄榄、面包

OVEN BAKED BOSTON LOBSTER AND MOZZARELLA

香烤波士顿龙虾和水牛芝士 ¥ 298
Boston Lobster and Mozzarella Cheese
波士顿龙虾、水牛芝士

PAN FRIED COD FISH ¥ 238

香煎银鳕鱼
Cod Fish, Cream Rice Pasta, Paprika Cheese Sauce,
and Herbs Salad
银鳕鱼、奶香米粒意面、烟熏甜椒芝士汁、菜苗色拉

PAN FRIED SEA BASS ¥ 128

香煎海鲈鱼
Pan-Fried Sea Bass Filet, Red Quinoa, Zucchini, Lemon Sauce
海鲈鱼菲力、秘鲁红藜麦、节瓜、柠檬酱

GRILLED FRESH KING CRAB ¥ 1288

炙烤鲜活帝王蟹
Creamy Tata Sauce, Garlic Flavor Sauce, Grapefruit Sauce
奶油塔塔酱、特调蒜香酱、和风柚子汁

TRUFFLE | OX-TAIL | POTATO ¥ 98

黑松露 · 牛尾 · 土豆
Truffle Slice, Ox-tail Stew with Truffle,
and Smooth Truffle Mash Potato
黑松露、黑松露慢炖牛尾、香滑黑松露土豆泥

GRILLED LAMB CHOPS ¥ 98

法切羊羔嫩排
Lamb Chops, Grilled Mini Vegetable, Lavender Flavor Sauce,
and Caramel Fig
羊羔嫩排、扒迷你蔬菜、薰衣草风味汁、焦糖无花果

SOUS VIDE PORK PLUMA (700G) ¥ 158

低温慢煮猪肋排 (700克)
Pork Ribs, Sweet & Sour Sauce, Roasted Garlic,
Potato Wedges, and Grilled Pineapple
猪肋排、自制酸甜酱、烤整蒜、薯角、扒凤梨

SOUS VIDE AUSTRALIAN BEEF SHORT RIBS ¥ 198

低温慢煮澳洲牛短肋排
Daily Roasted Mini Vegetables, Red Wine Beef Jus,
Dijon Mustard Seeds, Garlic Potato Wedges
牛短肋排、迷你烤蔬、红酒牛肉汁、大藏芥末籽、蒜香薯角

AUSTRALIA WAGYU BEEF RIBEYE

澳洲和牛肉眼
with Garlic Potato Wedges, Roasted Black Garlic,
Truffle Beef Sauce, and Grilled Cherry Tomato
配蒜香烤薯角、香烤黑蒜、黑松露牛汁、扒小番茄

CHOICE OF M3 T-Bone 450G ¥ 298

M3 等级
M7 18 Days Aged 400G ¥ 638

M7 等级18天熟成
M9 18 Days Aged 450G ¥ 818

M9 等级18天熟成

ROASTED FRENCH CHICKEN ¥ 158

法式果香烤鸡
Half French Chicken, Thyme, Sea Salt, Secret Garlic Sauce
半只法产黄标散养红鸡、百里香、海盐、秘制蒜香酱

FRENCH DUCK BREAST & FRUIT VINEGAR ¥ 168

法式果香嫩鸭胸
French Duck Breast, Fruit Vinegar, Orange Carrot Purée,
and Cherry Vinegar Sauce
法产嫩鸭胸、水果陈醋、橙香胡萝卜泥、樱桃黑醋汁

SIDE DISHES 配菜

SMOOTH TRUFFLE POTATO PUREE WITH BEEF JUS

香滑黑松露牛汁土豆泥 ¥ 48

HOUSEMADE POTATO WEDGES WITH GARLIC

自制蒜香烤薯角 ¥ 48

FRENCH FRIES ¥ 48

炸薯条

BAKED ORGANIC BABY TOMATO ¥ 38

香烤有机小番茄

SAUTEED CAULIFLOWER & BROCCOLI ¥ 38

香炒花菜和西兰花

SAUTEED SPINACH & RAISIN ¥ 38

香炒菠菜和葡萄干

DESSERTS 甜品

FRENCH DARK CHOCOLATE MOUSSE ¥ 58

法式黑巧克力慕斯
Dark Chocolate Mousse, Raspberry Mousse, Pistachio Grissini
黑巧克力慕斯、树莓慕斯、开心果脆棒

YUHONG MOCHA & SWEET RED BEAN CUP ¥ 58

红豆杯
Yuhong Mocha Mousse, Sweet Red Bean, Nuts
宇治抹茶慕斯、小山种红豆、坚果

LEMON RUM & GRAPFRUIT TARTE ¥ 68

柠檬朗姆慕斯和西柚塔
Lemon Rum Mousse, Grapefruit Pudding, Almond, Berries
柠檬慕斯、西柚布丁、杏仁脆片、什锦莓果

MIXED FRUIT PLATTER ¥ 88

当季水果拼盘