

巴黎人

— BRASSERIE —
法式餐厅

法式下午茶套餐

FRENCH FESTIVE AFTERNOON TEA SET

咸点 Savory

迷你芝麻蛋筒伴三文鱼鞑鞑 **Petit Cone à la sesame et son Tartare de Saumon**

Mini sesame cone with salmon tartare

法式芝士馅饼 **Flamiche**

Leek, cream, Comté cheese quiche

香煎鸭肝伴蘑菇蛋饼 **Foie Gras Poêlé à la Duxelle de Champignons**

Seared duck foie gras and mushroom duxelle gougère

腌火腿肉伴玉米饼及番茄汁 **Bayonne Ham Sur Polenta Croquante et Son Coulis à la Piperade**

Cured speck on crispy polenta with piperade coulis

甜点 Sweet

圣诞果仁巧克力 **Pralines de Noël**

Christmas pralines

栗子挞 **Tarte aux Châtaignes**

Chestnut tart

红桑子果挞 **Tarte aux Framboises**

Raspberry tart

姜饼味马德霖蛋糕 **Madeleine aux Pain d'Épices**

Gingerbread madeleine

栗子味圣诞树 **Sapins de Noël aux Châtaignes**

Chestnut Christmas trees

圣诞布甸配白兰地汁 **Pudding de Noël à la Sauce au Cognac**

Christmas pudding with brandy sauce

澳门币 398(含两位用套餐, 两杯特调苹果鸡尾酒及每人一杯茶或咖啡)

Mop398 + For Two

(Includes 2 "Cidre bouché" Cocktail and 1 Cup of Tea or Coffee per person)

每位另加澳门币 75 可享用法国帝亚吉欧香槟一杯

Add 75 MOP + per person and enjoy a glass of French sparkling "Saumur Brut Bouvet Ladubay".

所有价目需另加 10%服务费 All prices are subject to 10% service charge

AFTERNOON MENU

法式手工冻肉 Le Plateau de Charcuterie

澳门币\$MOP



法式冻肉拼盘 (供 2-4 位) Artisanal French Cured Meat Platter (Serves 2)

188

精选鸭肝派, 乡村猪肉冻派, 鸭肉酱, 法国风干腊肠, 法国风干火腿, 里昂香肠, 烟火腿酸黄瓜, 秘制腌迷你蔬菜仔, 芥末, 硬酸包

Selection of Foie Gras Terrine, Pork Pâté de Campagne, Duck Rillettes, Saucisson Sec (Cured sausage), Jambon de Pays (Cured ham), Rosette de Lyon (Cured Sausage from Lyon), Jambon Fumé (Smoked Ham), Signature Pickled Baby Vegetables, Cornichons, Mustard, Fig Jam and Crusty Sour Dough Bread

三文治 Sur le Pouce-Sandwiches & Light Meals

澳门币\$ MOP



法式烤火腿芝士三文治 Croque Madame

88

烤火腿芝士, 煎蛋, 法式麵包, 沙律

Paris Ham in Grilled Brioche Bread Baked with Creamy Mornay Sauce, Melted Cheese and Fried Egg with Green Salad

法式汉堡 Le Burger Frites

138

顶级牛肉, 孔泰奶酪, 洋葱酱, 芥末蛋黄酱, 生菜, 蕃茄, 薯条

Prime Beef Patty, Comté Cheese, Onion Marmalade, Mustard Mayonnaise, Lettuce and Tomato with French Fries

另加香煎鸭肝 Add Pan-seared Foie Gras

50



法式火腿芝士薄饼 Galette Complète

98

荞麦薄饼伴艾门塔尔奶酪, 法国火腿和鸡蛋配沙律

Buckwheat Crepe filled with Emmental Cheese, Paris Ham and Egg With a Green Salad

法式菠菜芝士薄饼 Galette aux Epinards

98

荞麦薄饼伴菠菜芝士和鸡蛋配沙律

Freshly Grilled Crepe filled with Spinach-Cheese Cream and Egg with a Green Salad

法式荞麦海鲜薄饼 Galette aux Fruits De Mer

118

荞麦薄饼配什锦海鲜, 白酒, 蘑菇和艾曼塔尔芝士汁

Buckwheat Crepe with Assorted Seafood in Creamy White Wine, Mushroom and Emmental Cheese Sauce

甜品 Les Desserts – Desserts

澳门币\$ MOP

心太软乳酪雪芭 Moelleux au Chocolat, Sorbet au Fromage Blanc

60

朱古力心太软, 草莓和乳酪雪芭 Baked Chocolate Fondant, Berries and Fromage Blanc Sorbet

法式香蕉薄饼 Crêpes à la Banane et Nutella

60

现做法式薄饼伴云尼喲雪糕

Freshly grilled Crepes with Banana and Nutella served with Vanilla Ice Cream

巧克力慕斯 Mousse au Chocolat

60

传统法式黑巧克力慕斯 Traditional French style dark chocolate mousse

经典焦糖布丁 Crème Brulée

60

经典焦糖布丁伴焦糖脆面 Classic Crème Brulée with Fresh Berries



芒果梳乎厘 Soufflé aux Mangues

60

现做芒果梳乎厘伴香草冰淇淋 Baked to order mango soufflé with vanilla ice cream

蛋白雪山 Oeufs à la Neige

60

蛋白雪山配橙酒忌廉和杏仁 Poached meringues with Grand Marnier crème Anglaise and toasted almonds

水果雪芭 Fruits de Saison et Sorbet au Fromage Blanc

80

Seasonal fruit selection served with French cream cheese sorbet

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