

# 午餐套餐 Lunch Set Menu

(November 24<sup>th</sup> to December 6<sup>th</sup>)

## 前菜 (任选一款) *Choice of Appetizer*

红菜头薄片拌菲特芝士及羊齿生菜沙拉配柠檬橄榄油汁 *Carpaccio de Betterave Rouge et Feta*  
Beet root carpaccio with Feta cheese and mache salad in lemon olive oil dressing

或 Or

法式冻肉拼盘伴芝士配腌渍烤蔬菜 *Assiette Paysanne*  
Mixed cured meat and cheese platter with marinated roasted vegetables

或 Or

法式炒蛋伴虾肉配柠檬牛油汁 *Œuf Brouillé aux Crevettes*  
Scrambled eggs with shrimps and lemon butter sauce

或 Or

每日精选餐汤 *Soupe du Jour*  
Daily market soup

## 主菜 (任选一款) *Choice of Main*

香煎慢煮猪里脊伴炖包心菜及马铃薯慕斯配红酒汁

*Longe de Pork Sous-vide, Choux Braisés et Espuma de Pomme de Terre*  
Seared slow-cooked pork loin on braised cabbage and potato espuma with Bourguignon sauce

或 Or

顶级牛扒伴薯条配香草牛油 *Parisian Steak Frites*  
Pan-fried prime beef hanging tender with maître d'hôtel butter, French fries and Béarnaise sauce

或 Or

烤鳕鱼伴土豆及橄榄油大蒜配龙虾汁 *Brandade de Cabillaud et Sauce Nantua*  
Baked potato, cod fish served with lobster sauce

或 Or

香烤春鸡及蘑菇酿鸡腿伴青豆茸配第戎芥末汁 *Duo de Coquelet*  
Spring chicken duo: grilled supreme and stuffed leg etuve with mushroom duxelle  
green peas puree and Dijon mustard jus

或 Or

菠菜芝士忌廉及烟熏三文鱼荞麦薄饼伴青菜沙拉 *Galette aux Epinards et Saumon Fumé*  
Fresh grilled crêpe filled with spinach-cheese cream, egg and smoked salmon with green salad

## 甜品 (任选一款) *Choice of Dessert*

热情果柚子味牛奶朱古力泡芙 *Éclair au Chocolat au Lait et Parfum Exotique*  
Milk chocolate éclair with yuzu and passion fruit flavors

或 Or

蛋白雪山 *Oeufs à la Neige*  
Floating island

或 Or

时令水果 *Fruits de Saison*  
Seasonal fresh fruits selection

或 Or

巴黎人精选芝士拼盘 *Assiette de Fromages*  
Selected cheeses from our Parisian affineur

二道菜 澳门币 228 或 三道菜 澳门币 248

**MOP 228 for 2 Courses or MOP 248 for 3 Courses**

每人另加澳门币 30 可享用一杯咖啡或茶 **Add MOP 30 per person and enjoy a cup of coffee or tea**

套餐仅供一位享用 **Set menu price are per person only**

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