

下午茶套餐 AFTERNOON TEA SET

咸点 Savory

烟熏三文鱼伴蛋黄酱及奶油面包片

Biscotte de Saumon Remoulade

Smoked salmon and gravlax remoulade on brioche chips

西瓜及菲达芝士串配薄荷酸奶酱

Flacon Pastèque, Feta et Frappé à la menthe

Watermelon and feta cheese skewer with mint shake

烤面包裹烟熏香肠

Saucisse de Morteau en Brioche

Smoked sausage baked in brioche bun

香炸脆虾配鞑靼酱

Beignet de Crevette Tartare

Crispy prawn in tartare sauce

青豆挞配甘笋酱

Tartelette aux Petits Pois et Chutney de Carotte

Green pea tartlet with carrot chutney

甜点 Sweet

草莓果酱小蛋糕

Delice à la Fraise

Strawberry delice

红桑子杏仁蛋白蛋糕

Financier aux Amandes et aux Framboises

Almond and raspberry financiers

开心果慕丝黑芝麻泡芙

Profiterole à la Pistache et aux Graines de Sésame

Black sesame and pistachio profiterole

白桃乳酪杯

Verrine à la Pêche et au Yaourt

White peach and yoghurt verrine

软心香槟巧克力

Truffes au Champagne

Champagne truffles

酸味樱桃巧克力心太软

Moelleux Griottes et Chocolat

Chocolate and sour cherry moulleux (warm)

每人另加澳门币 40 可享用一杯法国苹果酒 (干型或甜型)

Add MOP 40 per person and enjoy a cup of French "Cidre bouché" (dry or sweet)

每人另加澳门币 75 可享用一杯法国帝亚吉欧汽泡酒

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

澳门币 268+ (包两位用套餐及每人一杯茶或咖啡)

MOP 268

(Included one tea or coffee for 2 persons)

澳门币 348 另包两杯法国苹果酒(干型或甜型)

MOP 348

(Included one tea or coffee for 2 persons)

+

Your choice of

2 cups of "Cidre bouché" (dry or sweet)



咖啡 Coffee

意大利特浓咖啡, 即磨咖啡拿铁咖啡, 意大利泡沫咖啡, 意大利双份特浓咖啡

Espresso, Freshly Brewed Coffee, Cafe Latté, Cappuccino, Double Espresso

&

精选茶 Tea Selections

茉莉香绿茶, 伯爵茶, 甘菊茶, 英式早茶

Jasmine Geen, Earl Grey, Chamomile, English Breakfast

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

主餐牌 À la carte

法式手工冻肉 Le Plateau de Charcuterie

法式冻肉拼盘 (供 2-4 位) Artisanal French Cured Meat Platter (Serves for 2 to 4) **MOP 208**

精选鸭肝派, 猪肉鸭肝冻派, 鸭肉酱, 法国风干腊肠, 法国风干火腿, 里昂香肠, 烟熏火腿, 秘制腌迷你蔬菜, 酸黄瓜, 芥末, 无花果酱和脆面包
Selection of foie gras terrine, pork and foie gras pâté en croûte, 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 artisanal bread

三文治 Sur le Pouce Sandwiches & Light Meals

法式汉堡 Le Burger Frites

Wagyu beef patty, Comté cheese, onion marmalade, mustard mayonnaise, lettuce and tomato with French Fries

MOP 148

另加香煎法国鸭肝

Add Pan-seared French duck foie gras **MOP 50**

法式烤火腿芝士三文治 Croque Madame

Paris Ham in grilled farmhouse bread baked with creamy mornay sauce, melted cheese and fried egg with green salad

MOP 98

法式蘑菇蟹肉煎饼

Galette au Crabe et aux Champignons de Paris

Buckwheat crêpe with crabmeat, Parisian mushrooms and Emmental cheese sauce

MOP 138

法式火腿芝士煎饼 Galette Complète

Buckwheat crêpe filled with Emmental cheese, Paris ham and egg with green salad

MOP 98

法式菠菜芝士煎饼 Galette aux Epinards

Freshly grilled crêpe filled with spinach-cheese cream and egg with green salad

MOP 98

主菜 Plats Principaux – Main Course

罗西尼牛排 Tournedos Rossini

Pan-fried US prime fillet mignon topped with French duck foie gras and black truffle sauce

MOP 338

肉腿扒 Entrecôte

Prime US beef ribeye steak 350 grams

MOP 368

香煎多佛龙脷鱼 Sole Meunière 600 grams

Pan-fried Dover sole 600 grams à la meunière with ratte potatoes and sautéed spinach

MOP 378

油浸鸭腿 Confit de Canard, Pommes Sarladaise

Homemade French duck leg confit with sautéed potatoes in garlic and parsley

MOP 168

甜品 Les Desserts – Desserts

橙酒流心巧克力蛋糕 (供 2 人享用)

Moelleux au Chocolat et Cointreau (Serves for 2)

Baked chocolate fondant, with Cointreau flavored savoy biscuit

MOP 98

时令水果雪芭 Fruits de Saison, Sorbet à la Mangue

Seasonal fruit selection served with mango sorbet

MOP 80

红桑子芒果梳乎厘 Soufflé Framboise et Mangue

Baked to order raspberry and mango soufflé with vanilla ice cream

MOP 78

法式香蕉薄饼 Crêpes à la Banane et Nutella

Freshly grilled crêpes with banana and nutella served with vanilla ice cream

MOP 68

草莓蛋糕伴红桑子雪芭 Fraisier et Sorbet Framboises

Fresh strawberries, pistachio mousse, vanilla sponge, Italian meringue and raspberry sorbet

MOP 68

巧克力拿破仑 Mille-feuille au Chocolat

Crispy chocolate puff pastry layered with chocolate custard and fresh seasonal berries

MOP 68

经典焦糖布丁 Crème Brûlée

Classic crème brûlée with fresh berries

MOP 60

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