

午餐套餐 Lunch Set Menu (March 11th to March 24th)

前菜 (任选一款) Choice of Appetizer

煎腌三文鱼伴尼斯风味烤杂菜 Saumon Mariné et Salade Méditerranéenne
Seared marinated salmon and baked vegetables Niçoise

或 Or

吞拿鱼蛋沙拉伴原种番茄配红洋葱汁 Œuf Mimosa au Thon, Farandole de Tomates
Tuna mimosa and egg in Dijon mustard mayonnaise with Heirloom tomatoes in red onion dressing

或 Or

青芦笋配宾尼士番茄酱 Asperges Tièdes Sauce Choron
Warm green asparagus served with a tomato and tarragon sabayon

或 Or

是日餐汤 Soupe du Jour

Daily market soup

主菜 (任选一款) Choice of Main

炒牛肉条伴新鲜手工面配青胡椒汁 Emincé de Boeuf au Poivre Vert
Sautéed beef strips in green peppercorn sauce with fresh pasta

或 Or

顶级牛扒伴薯条配香草牛油 Parisian Steak Frites
Pan-fried prime beef hanging tender with maitre d'hôtel butter, french fries and béarnaise

或 Or

烧剑鱼伴朝鲜蓟, 婆罗门参及蘑菇腌肉
Pavé d' Espadon Grillé, Artichaut et Salsifis en Barigoule
Grilled sword fish fillet on artichoke, salsify, mushroom and lardon stew

或 Or

烤鸭胸配苹果汁 Magret de Canard au Cidre
Roasted duck breast in cider sauce and glazed apples

或 Or

法式菠菜芝士薄饼 Galette aux Epinards
Fresh grilled crêpe filled with spinach-cheese cream and egg with a green salad

甜品 (任选一款) Choice of Dessert

薄荷士多啤梨杯 Verrine Fraises et Menthe
Strawberry compote, fresh strawberries, crème brûlée, mint infused cremeaux

或 Or

榛子芝士饼伴朱古力忌廉 Mousse Fromage Blanc Praline Chocolat Crémeux
Hazelnut flavored cheesecake with a chocolate cremeaux

或 Or

时令水果 Fruits de Saison
Seasonal fresh fruit 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 168 或 三道菜 澳门币 198

MOP 168 for 2 Courses or MOP 198 for 3 Courses

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