

午餐套餐 Lunch Set Menu

前菜（任选一款）Choice of Appetizer

布列塔尼风味猪肉冻批伴自制腌菜及法包 **Pâté Breton**

Brittany style pork terrine with homemade pickles and toasted baguette

或 Or

苏格兰烟熏三文鱼伴杂菜粒配大藏芥末蛋黄酱 **Saumon Fumé Macédoine**

Scottish smoked salmon on macedoine vegetable with Dijon mayonnaise

或 Or

暖青芦笋水波蛋伴火箭菜沙律，腌肉及脆面包粒 **Salade d'Asperges Tièdes et Frisée aux Lardons**

Warm green asparagus, soft poached egg and frisee salad with warm lardons, shallot vinaigrette and buttered croutons

或 Or

是日餐汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

胡椒汁炒牛肉条伴法式手工面 **Emincé de Bœuf au Poivre**

Sautéed beef strips in black and green pepper 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 maître d'hôtel butter, french fries and béarnaise

或 Or

慢煮三文鱼菲力，加拿大带子及黑青口伴手指土豆及酸椰菜 **Choucroute de la Mer**

Slow cooked salmon fillet, Canadian scallop and black mussels with steamed new potatoes and sauerkraut

或 Or

法国“蓝带”鸡胸伴孔泰芝士伴田园沙律配烤红辣椒酱 **Suprême de Poulet “Cordon Bleu”**

French chicken breast “Cordon Bleu” with Comte cheese, roasted red pepper sauce and green salad

或 Or

荞麦薄饼伴艾门塔尔奶酪，煎蛋及巴黎火腿 **Galette Complète**

Buckwheat crepe filled with Emmental cheese, fried egg and Paris ham served with green salad

甜品（任选一款）Choice of Dessert

蓝莓芝士蛋糕 **Gâteau de Fromage aux Myrtilles**

Blueberry cheesecake, blueberry micro sponge, blueberry curd and fresh yoghurt

或 Or

莫扎特蛋糕 **Mozart**

Caramelized apples, chocolate mousse, linze pastry with calvados ice cream

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