

午餐套餐 Lunch Set Menu (April 8th to April 18th)

前菜 (任选一款) Choice of Appetizer

新鲜杂果吞拿鱼鞣 Tartaire de Thon aux Fruits Exotiques

Tuna and exotic fruit tartare

或 Or

煎鸭胸沙拉伴羊奶芝士脆面包片及核桃 Salade de Magret de Canard au Chèvre

Seared duck breast salad and goat cheese crouton with walnuts

或 Or

法式蜗牛酥盒配蘑菇汁 Feuilleté d'Escargots aux Champignons

Vol au vent of escargots in mushroom sauce

或 Or

是日餐汤 Soupe du Jour

Daily market soup

主菜 (任选一款) Choice of Main

炒牛肉条伴薯蓉配奶香芝士汁 Emincé de Boeuf à la Fourme d'Ambert

Sautéed beef strips in a light creamy Fourme d'Ambert sauce with mash potato

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

香煎挪威三文鱼扒伴烤蔬菜配蒜香番茄莎莎

Pavé de Saumon Poêle, Légumes Grillés et Râpée de Tomate

Seared Norway salmon steak on grilled vegetables with tomato and garlic salsa

或 Or

什锦猪肉伴炖蔬菜 Potée Auvergnate

Assorted pork cuts, savoy cabbage and vegetables stew

或 Or

荞麦薄饼伴马铃薯，腌肉，瑞布郎芝士及孔泰芝士配忌廉汁 Galette de Sarrasin Façon Tartiflette

Buckwheat crepe with potato, lardons, Mornay sauce, Reblochon and Comte cheese

甜品 (任选一款) Choice of Dessert

蛋白雪山配香草酱 Ile Flottante

Floating island on vanilla sauce

或 Or

榛子芝士饼配朱古力忌廉 Mousse au Fromage Blanc et Praline, Chocolat Crémeux

Hazelnut flavored cheesecake with a chocolate cremeux

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