

午餐套餐 Lunch Set Menu (May 21st to May 31st)

前菜（任选一款）Choice of Appetizer

鸭肝猪肉冻肉批伴自制腌菜 **Pâté en Croûte**

Duck foie gras and pork terrine “en croute” with signature pickles

或 Or

烟熏法国鸭胸青菜沙拉伴鹅肝慕斯面包粒，腌肉及油浸蒜肉 **Salade Gourmande**

Smoked French duck breast, foie gras mousse crouton, lardons and garlic confit on assorted green salad

或 Or

香蒜番茜牛油焗黑青口 **Moules Farcies**

Baked stuffed black mussels with garlic and parsley butter

或 Or

每日例汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

焗白豆烩油焖鸭腿，烟熏猪腩肉及香肠 **Cassoulet**

Baked white bean stew with duck leg confit, smoked pork belly and sausage

或 Or

顶级牛扒伴香草牛油及薯条 **Parisian Steak Frites**

Pan-fried prime beef hanging tender with maître d'hôtel butter, french fries and béarnaise

或 Or

焗番茄杂烩伴香料饭 **Tomates Farcies, Riz Pilaf**

Baked stuffed tomatoes in tomato ragout served with pilaf rice

或 Or

香煎三文鱼扒伴土豆面团，杂菜及胡椒汁 **Pavé de Saumon au Poivre**

Seared salmon steak served with potato gnocchi, petits legumes and pepper sauce

或 Or

荞麦薄饼伴菠菜芝士忌廉汁和鸡蛋及沙律 **Galette aux Epinards et Fromage de Chèvre**

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

甜品（任选一款）Choice of Dessert

咖啡焦糖布丁 **Crème Caramel Café**

Coffee caramel custard infused classic Parisian dessert

或 Or

法式蛋白檸檬撻 **Lemon Meringue Tart**

French Meringue Lemon tart with fresh berries

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

每人另加澳门币 40 可享用一杯葡萄酒或啤酒或汽水

Add MOP 40 per person to enjoy a glass of wine, beer or soft drink

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