

午餐套餐 Lunch Set Menu (August 12th to August 25th)

前菜（任选一款）Choice of Appetizer

瑞卡列芝士伴法国手指土豆，烟熏火腿及腌菜 **Raclette Fondue, Jambon Fumé et Pomme Vapeur**

Raclette cheese fondue on steamed potato, smoked ham and pickles

或 Or

烟熏三文鱼及鸡蛋沙拉 **Petite Salade, Œuf Mimosa et Saumon Fumé**

Eggs “mimosa” salad with smoked salmon

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

每日例汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

勃艮第红酒烩牛肉伴甘荀，珍珠洋葱，烟肉及新鲜自制意大利面

Daube de Bœuf à la Bourguignonne

Braised Bourguignon style beef stew in red wine with glazed carrot, pearl onions and lardons 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

香烤三文鱼伴青芦笋配荷兰汁 **Pavé de Saumon Rôti, Asperges Vertes et Sauce Hollandaise**

Roasted salmon steak on green asparagus and Hollandaise sauce

或 Or

法国“蓝带”鸡胸伴孔泰芝士，红波椒及青菜沙律 **Suprême de Poulet “Cordon Bleu”**

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

或 Or

荞麦薄饼伴炒蘑菇，大孔芝士及鸡蛋 **Galette aux Champignons**

Buckwheat crepe filled with sautéed mushrooms, Emmental and egg

甜品（任选一款）Choice of Dessert

菠萝果酱，新鲜菠萝，青柠奶冻及青柠忌廉 **Verrine Ananas and Citron Vert**

Pineapple compote, fresh pineapple, lime panna cotta with lime cremeux

或 Or

无麸质巧克力蛋糕伴杂莓 **Flourless Chocolate Cake**

Flourless chocolate cake with 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 and enjoy a glass of wine or 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