

# 午餐套餐 Lunch Set Menu (September 9<sup>th</sup> to September 22<sup>nd</sup>)

## 前菜 (任选一款) Choice of Appetizer

什锦冻肉拼盘 Assiette de Charcuterie

Assorted artisanal cured meat and pâté en croûte

或 Or

法式洛林蛋挞 Quiche Lorraine

Onion, lardons, Emmental, cream and egg tart with a green salad

或 Or

普罗旺斯沙律 Salade Provençale

Provençale salad with lettuce, black olives, french beans, red onion, tomatoes and egg

或 Or

是日精选餐汤 Soupe du Jour

Daily market soup

## 主菜 (任选一款) Choice of Main

烤法国鸭胸伴蔬菜仔配青胡椒汁 Magret de Canard au Poivre vert

Roasted French duck breast in green pepper corn sauce with baby vegetables

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

香煎鳕鱼伴青腰豆及杂菜配牛油蚬汁 Filet de Cabillaud Croustillant et Flageolets

Crispy cod fish served with flageolet bean, vegetable brunoises and clams butter jus

或 Or

慢煮牛脸肉伴芝士薯蓉 Joue de Bœuf Basse Température et Aligot

Slow cooked beef cheek with Tomme des Pyrénées cheese mashed potato

或 Or

菠菜及烟熏三文鱼荞麦薄饼 Galette aux Epinards et Saumon Fumé

Fresh grilled crêpe filled with spinach-cheese cream, egg and smoked salmon with green salad

## 甜品 (任选一款) Choice of Dessert

蛋白浮岛伴香草忌廉汁 Ile Flottante

Floating island on vanilla sauce

或 Or

榛子芝士饼伴朱古力忌廉 Praline Fromage Blanc

Hazelnut flavored cheesecake with chocolate cremeaux

或 Or

时令水果 Fruits de Saison

Seasonal fresh fruits 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