午餐套餐 Lunch Set Menu (September 23th to September 27th)

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 **Paté Breton**
Brittany style pork pate with homemade pickles and toasted baguette

或 Or

炒鸡蛋伴烟熏三文鱼配柠檬牛油汁 **Oeufs Brouillés au Saumon Fumé**
Scrambled egg with smoked salmon and lemon butter sauce

或 Or

牛油生菜，烤鸡肉，香梨，蓝芝士及面包块配香槟汁 **Salade Savoyarde**
Butter lettuce, grilled chicken , pear, Fourme d'Ambert cheese and croutons in Champagne dressing

或 Or

每日例汤 **Soupe du Jour**
Daily market soup

主菜（任选一款）Choice of Main

焗白豆伴油焖鸭腿，法国图鲁兹香肠及烟熏猪腩肉 **Cassoulet**
Baked white bean stew with duck confit, Toulouse sausage and smoked pork belly

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

烤马铃薯，鳕鱼配龙虾汁 **Brandade de Cabillaud et Sauce Nantua**
Baked potato, cod fish served with lobster sauce

或 Or

脆皮鸡腿伴烤南瓜配朝鲜蓟酱 **Cuisse de Poulet Croustillante Purée d'Artichaut et Citrouille Rôtie**
Crispy chicken leg, artichoke purée and roasted pumpkin

或 Or

荞麦薄饼伴忌廉汁，蘑菇，鸡蛋及烟熏火腿配青菜沙律
Galette sauce Mornay, Duxelles de Champignon et Jambon Fumé
Fresh grilled crêpe filled with Mornay sauce, duxelle mushroom, smoked ham and egg with 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

榛子牛奶朱古力蛋糕 **Plaisir Sucré**
Layers of hazelnut dacquoise, praline feullantine, milk chocolate, milk chocolate Chantilly

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, 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