

午餐套餐 Lunch Set Menu (January 13th to January 23th)

前菜 (任选一款) Choice of Appetizer

火焰虾配茴香酒, 番茄, 藏红花甜椒汁 **Crevette Sautée au Pernod et Sauce Piperade**

Sautéed prawns flambé with Pernod on tomato, saffron and bell pepper sauce

或 Or

秘摩萨沙拉 **Salade Savoyarde, Fourme d'Ambert et Poire Fraiche**

Savoyard salad with Champagne dressing, Fourme d'Ambert and fresh pear

或 Or

巴里古勒式朝鲜蓟配鸭肝慕斯及脆杏仁片

Artichaut Cuit Barigoule et Farcie de Mousse de Foie Gras Sauce Truffe

Artichoke cook Barigoule style filled with foie gras espuma topped with crispy almonds

或 Or

每日例汤 **Soupe du Jour**

Daily market soup

主菜 (任选一款) Choice of Main

烤羊扒配迷迭香, 芦笋泥及蔬菜

Côtelette d'Agneau au Romarin, Purée d'Asperge et Légumes de Saison

Grilled lamb cutlet flavored with rosemary, asparagus puree and medley vegetables

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

慢煮小牛膝配土豆泥 **Jarret de Veau Braisé et Purée de Pomme de Terre**

Slow-braised veal shank served with mash potato

或 Or

烤土豆, 鳕鱼配龙虾汁 **Brandade de Cabillaud et Sauce Nantua**

Baked potato, cod fish served with lobster sauce

或 Or

法式薄饼配羊奶芝士, 烟熏火腿, 核桃及蜂蜜

Galette au Chèvre, Jambon Fumé, Miel et Noix

Fresh grilled crêpe filled with Goat cheese, smoked country ham, walnut and honey

甜品 (任选一款) Choice of Dessert

蓝莓芝士蛋糕 **Gâteau de Fromage aux Myrtilles**

Blueberry cheesecake, blueberry micro sponge, blueberry curd and fresh yoghurt

或 Or

咖啡焦糖布丁 **Crème Caramel au Café**

Classic Parisian coffee caramel custard

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 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**