

午餐套餐 Lunch Set Menu (July 1st to July 13th)

前菜 (任选一款) Choice of Appetizer

火腿及水波蛋伴清汤啫哩，九芽生菜沙拉 **Oeuf en Gelée Parisienne**

Parisian ham and poached egg in consommé gelatine, frisée salad

或 Or

火焰蝦配茴香酒，蕃茄藏紅花甜椒汁 **Crevette Sautée au Pernod et Sauce Piperade**

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

或 Or

香煎鴨肝伴炒雜菌配波特酒汁 **Foie Gras de Canard Poêle et Fricassée de Champignons**

Seared duck foie gras on mushrooms fricassee and Port wine sauce

或 Or

每日例汤 Soupe du Jour

Daily market soup

主菜 (任选一款) Choice of Main

低温慢煮鴨腿伴洋葱烟肉炒青豆 **Cuisse de Canard et Petit Pois à la Française**

Confit duck leg with green peas, bacon and onion étuvée

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

慢煮小牛仔膝伴南瓜泥及时蔬 **Jarret de Veau Braisé**

Slow braised veal shank served with pumpkin puree and glazed vegetables

或 Or

香煎鱈魚伴及雜菜配羅勒香草泡沫

Filet de Cabillaud Croustillant Ratatouille et Écume de Basilique

Crispy cod fish served with ratatouille vegetables and basil foam

或 Or

法式煎餅伴法国白蘑菇，烟熏香肠，孔泰芝士及青菜沙拉

Galette aux Champignons et Saucisse Fumée

Freshly grilled crêpe filled with Paris mushroom, smoked sausage and Comte cheese with green salad

甜品 (任选一款) Choice of Dessert

香草焦糖布丁 **Crème Caramel Vanille**

Vanilla caramel custard, infused classic Parisian dessert

或 Or

藍莓芝士蛋糕 **Cheese Cake aux Myrtilles**

Blueberry cheesecake and fresh yoghurt

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