

午餐套餐 Lunch Set Menu

(May 1st to May 5th)

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 Fondue à la Raclette, Jambon fumé et Ratte
Raclette cheese fondue on new potato, smoked ham and pickles

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

牛油生菜沙拉伴金枪鱼, 鸡蛋及秘摩萨配香槟汁 Salade Mimosa
Butter lettuce in Champagne dressing and tuna filled egg, mimosa

或 Or

是日精选餐汤 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 sauce

或 Or

烤马铃薯及鳕鱼配龙虾汁 Brandade de cabillaud et sauce Nantua
Baked potato, cod fish served with lobster sauce

或 Or

烤慢煮法国鸡胸伴蒜香水瓜柳, 腌渍扒蔬菜及香草莎莎 Supreme de Poulet roti, salsa aux herbes
Roasted slow-cooked chicken breast on grilled marinated vegetables with capers, garlic and olive oil, herbs salsa

或 Or

荞麦薄饼伴大孔芝士, 法式火腿, 鸡蛋及青菜沙拉 Galette Complete
Buckwheat crepe filled with Emmental cheese, fried egg, Paris ham and served with green salad

甜品 (任选一款) Choice of Dessert

柠檬罗勒挞伴青柠味雪芭 Tarte au citron, sorbet au basilic et citron vert
Lemon tart with basil and lime sorbet

或 Or

焦糖布丁 Crème caramel
Traditional crème caramel

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 240 或 三道菜 澳门币 260

MOP 240 for 2 Courses or MOP 260 for 3 Courses

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