

午餐套餐 Lunch Set Menu (January 14th to January 27th)

前菜（任选一款）Choice of Appetizer

慢煮牛肉冻批伴牛清汤啫哩配酸青瓜大藏芥末汁 **Terrine de Pot au Feu en Gelée**
Slow cooked beef pot au feu in jelly consommé with cornichon and Dijon mustard dressing

或 Or

烤章鱼伴白豆沙律配百里香酱汁 **Salade de Poulpe Grillé**
Grilled octopus with white bean salad and thyme dressing

或 Or

葱，忌廉及孔泰芝士法式咸派伴青菜沙拉 **Flamiche**
Leek, cream and Comte cheese quiche, with green salad

或 Or

是日餐汤 **Soupe du Jour**
Daily market soup

主菜（任选一款）Choice of Main

香炒牛肉条伴自制鸡蛋面配奶香龙蒿叶酱 **Emincé de Boeuf à l'Estragon**
Sautéed beef strips in a creamy tarragon sauce with homemade fresh pasta

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

烤剑鱼伴朝鲜蓟，婆罗门参及蘑菇腌肉 **Pavé d'Espadon Grillé, Artichaut et Salsifis en Barigoule**
Grilled sword fish fillet with artichoke, salsify, mushroom and lardon stew

或 Or

慢煮猪颈肉扒伴南瓜蓉配藏红花味甜椒酱 **Confit de Porc, Piperade et Purée de Potiron**
Slow cooked pork neck loin, pumpkin puree and bell pepper and saffron stew

或 Or

荞麦煎饼配菠菜芝士忌廉汁及鸡蛋伴青菜沙拉 **Galette aux Epinards et Fromage de Chèvre**
Freshly grilled crêpe filled with spinach-cheese cream, goat cheese and egg, with a green salad

甜品（任选一款）Choice of Dessert

蛋白雪山 **Iles Flottante**
Floating island on vanilla sauce

或 Or

无粉巧克力蛋糕 **Flourless Chocolate Cake**
Flourless chocolate cake with berries

或 Or

时令水果 **Fruits de Saison**
Seasonal fresh fruit selection

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**
Selected cheeses from our Parisian affineurs

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

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