午餐套餐 Lunch Set Menu (June 17th to June 30th)

前菜（任选一款）Choice of Appetizer

马其顿蔬菜及水煮虾配第戎蛋黄酱 **Macédoine de Légumes et Crevettes**
Vegetables Macedonia style in Dijon mayonnaise and poached prawns

或 Or

什菜沙拉伴暖羊奶芝士及蜜糖 **Salade de Chèvre Chaud et Miel**
Warm goat cheese salad and honey

或 Or

菠菜蘑菇焗蛋 **Œuf Cocotte Épinards et Champignons Forestière**
Egg cocotte with spinach and sautéed wild mushroom

或 Or

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

主菜（任选一款）Choice of Main

12 小時慢煮猪腩肉伴奶酪焗马铃薯 **Poitrine de Porc Confite "12 Heures" et Tartiflette**
« 12 hours » slow cooked pork belly and tartiflette gratin

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

大蒜欧芹焗鱿鱼伴胡萝卜泥 **Petits Calamars Sautées à L'ail et Persil, Purée de Carotte**
Sautéed squid with garlic and parsley, carrot puree

或 Or

烤三文鱼伴慢煮茴香，番茄，红洋葱，菲达芝士及橄榄莎莎
Pavé de Saumon Grillé, Fenouil Confit et Salade Grecque
Grilled salmon steak on fennel confit with tomato, red onion, feta cheese and Kalamata olives salsa

或 Or

巴约讷火腿芝士薄饼伴什菜沙拉 **Galette au Jambon de Pays Sauce Mornay**
Buckwheat crepe filled with countryside ham and Mornay sauce, with a green salad

甜品（任选一款）Choice of Dessert

无麸质巧克力蛋糕配杂莓 **Gâteau au Chocolat "Sans Farine"**
Flourless chocolate cake with berries

或 Or

薄荷士多啤梨杯 **Verrine Fraises et Menthe**
Layers of Strawberry compote, crème brulée, fresh strawberries and mint infused cremeux

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 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软饮
Add MOP 40 per person and enjoy a glass of wine or 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