

午餐套餐 Lunch Set Menu (December 17th to December 31th)

(Not available on 25th, December 2018)

前菜（任选一款）Choice of Appetizer

烟熏三文鱼及水波蛋伴清汤啫哩，芦笋沙拉 **Saumon Fumé et Œuf en Gelée**

Smoked salmon and poached egg in consommé gelatine, asparagus salad

或 Or

烤褐菇伴蔬菜 **Millefeuille de Portobello et Légumes Grillés**

Grilled portobello mushroom and vegetables millefeuille

或 Or

羊奶芝士奶冻配甜椒酱 **Bavarois au Fromage de Chèvre, Coulis de Poivron Rouge**

Goat cheese panna cotta with red pepper coulis

或 Or

是日餐汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

炒牛肉条伴自制鸡蛋面配干葱红酒汁 **Emincé de Bœuf Bordelaise**

Sautéed beef strips in shallot red wine 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

香煎梭鲈鱼菲力伴酸椰菜配白葡萄酒汁 **Filet de Sandre et Choucroute au Riesling**

Pan seared pike perch filet on sauerkraut and Riesling sauce

或 Or

烤阉鸡卷伴板栗配黑松露酱 **Ballotine de Chapon aux Marrons**

Roasted capon ballotine with chestnut and truffle jus

或 Or

荞麦薄饼伴法国圣内泰尔奶酪，腌肉，糖渍小洋葱及田园沙拉配忌廉酱

Galette de Sarrasin au Saint-Nectaire, Lardons et Oignons Confits

Buckwheat galette with mornay sauce, Saint-Nectaire cheese, lardons and onion confit served with a green salad

甜品（任选一款）Choice of Dessert

香草青柠圣诞树头蛋糕 **Bûche de Noël, Vanille Citron Vert**

Vanilla lime log cake « Bûche de Noël »

或 Or

士多啤梨蛋白脆饼 **Vacherin à la Fraise**

Strawberry vacherin crispy meringue shell, strawberry panade, strawberry sorbet white chocolate chantilly, fresh strawberry

或 Or

时令水果 **Fruits de Saison**

Seasonal fresh fruit selection

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