

# 周末午餐套餐 Weekend Gourmand

Lunch Set – May, 2024 - Weekends

## 前菜（任选一款）Choice of Appetizer

法式蜗牛酥盒伴蒜香蘑菇奶油 **Feuilleté d'Escargots aux Champignons**

Escargot feuilleté in mushroom and garlic butter sauce

或 Or

勃艮第红酒汁水波蛋伴芝士马铃薯，鸭肝粒及腌肉 **Oeuf en Meurette au Foie Gras**

Poached egg in Burgundy sauce on Aligot potato, duck foie gras and lardons

或 Or

香草三文鱼扇贝啫喱冻伴欧芹芥末蛋黄酱 **Hure de Saumon et Saint Jacques Persillé**

Salmon and scallop terrine in herb jelly with mustard and parsley mayonnaise

或 Or

农夫式炖煮烟熏猪肉，法国香肠及蔬菜 **Potée Bourguignonne**

Farmer style Casserole with smoked pork, sausage and vegetables

## 主菜（任选一款）Choice of Main

奶油白酒汁烩煮什锦海鲜伴蒜香面包及米饭 **Ragout de Fruit de Mer Matelote**

Assorted seafood stew in a creamy white wine sauce, garlic croutons and pilaf rice

或 Or

法国第戎芥末汁煮三黄鸡腿伴薯蓉 **Poulet à la Mouatarde**

Sautéed chicken leg in Dijon mustard sauce with mousseline potato

或 Or

荞麦煎饼伴芝士，焦糖洋葱，马铃薯，腌肉，鸡蛋及蘑菇 **Galette Dijonnaise**

Buckwheat crêpe filled with cheese, caramelized onion, potato, lardons, egg and mushrooms

或 Or

7小时慢煮新西兰羊膝伴鞭毛豆 **Souris d'Agneau de 7 Heure**

7 hours slow-cooked New Zealand lamb shank served with flageolet beans

或 Or

香煎美国封门柳牛扒配干葱红酒汁伴薯条或薯蓉 **Steak à l'Echalotte et Vin Rouge (+MOP48)**

Pan-fried US beef hanging tender with shallot and red wine sauce

choice of French fries or mashed potatoes

## 甜品角落 Sweets Corner

巴黎人精选甜品 **Sucrieries**

Selected desserts from our Parisian pâtisserie

雪糕及雪芭车 **Crème Glacée et Sorbet**

Ice cream and sherbet trolley

每位澳门元 **MOP 348 Per Person**

套餐包含一杯热咖啡或热茶 **Set menu includes a cup of hot coffee or hot tea**

所有价格以澳门元计算并须另加 10%服务费 **All prices are in MOP and subject to 10% service charge**