



素食餐单 - Menu Végétarien - Vegetarian Menu

牛油果番茄鞑靼伴红甜椒酱及青菜沙拉
Tartare de Tomate et Avocat

Avocado and tomato tartare, red bell pepper coulis
and crispy greens
128

芦笋班尼迪蛋伴荷兰酱
Asperge et Oeuf Benedict

Warm green asparagus, poached egg and brioche toast
Benedict with Hollandaise mousseline sauce
128

意大利布拉塔芝士及番茄沙拉伴罗勒酱
Mille-feuille de Tomate et Burrata

Burrata cheese and heirloom tomato with basil coulis
148



焗酥皮野菌汤
Soupe de Champignons en Feuilleté

Baked assorted forest mushroom soup with
vegetable broth in puff pastry feuilleté
98



芦笋菠菜鸡蛋宽面伴巴马臣芝士罗勒酱
Pâtes Fraîches, Epinard, Asperge et Basilic

Fresh egg tagliatelle with baby spinach and green
asparagus in Parmesan, butter and basil
168

黑松露鲜菌烩饭
Risotto Forestier

Risotto with assorted mushrooms and black truffle
180



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冰镇海鲜 – Fruits De Mer – Seafood on Ice

生蚝 – Les Huîtres – Oysters

塔斯卡亚生蚝 3 号 Tsarskaya No.3
每只 68 per piece

白珍珠生蚝 2号 White Pearl No.2
每只 75 per piece

吉拉多生蚝 2号 Gillardeau No.2
每只 85 per piece

海鲜拼盘 – Les Plateaux de Fruits de Mer – Seafood on Ice Platters

厨师精选海鲜拼盘
Chefs Seafood Selection

波士顿龙虾(1只)，纷迪加生蚝4号(6只)，
海虾(6只)，黑青口贝(6只)，花螺
Boston lobster (1 whole pc),
Fine de Claire No.4 (6 pcs), sea prawns (6 pcs),
black mussels (6 pcs) and flower whelks
768

巴黎人海鲜拼盘
The Parisian Seafood Tower

波士顿龙虾(2只)，腌渍带子，纷迪加生蚝4号(4只)，
白珍珠生蚝2号(4只)，海虾(8只)，黑青口贝(8只)
Boston lobster (2 whole pcs), marinated scallops,
Fine de Claire No.4 (4 pcs), White Pearl No.2 (4 pcs),
sea prawns (8 pcs) and black mussels (8 pcs)
1418

所有冰镇海鲜均配上秘制配料及酱汁 All seafood on ice is served with our signature condiments selection

冻头盘 – Hors d’Œuvres Froid – Cold Appetizers

巴黎塔 尼歌斯沙拉
Salade Niçoise

香煎黄鳍金枪鱼，生菜，黑橄榄，法国边豆，
红洋葱，番茄及鸡蛋
Niçoise salad with seared yellowfin tuna, lettuce,
black olives, French beans, red onion, tomato and egg
138

鸡胸肉凯撒沙拉
Salade César et Aiguillettes de
Poulet Jaune Grillés

香烤鸡胸肉凯撒沙拉伴烟肉，香蒜面包丁，
银鱼柳及孔泰芝士屑
Caesar salad topped with grilled French chicken breast,
lardons, garlic croutons, anchovy and Comté cheese
148

牛油果海虾鞑靼
Cocktail de Crevette et Avocat

牛油果海虾鞑靼伴樱桃番茄及干邑鸡尾酒酱
Sea prawns cocktail on avocado tartare with cherry
heirloom tomato and Cognac cocktail sauce
148

巴黎塔 蟹肉芹菜头鞑靼
Tartare de Crabe et Celeris Rémoulade

蟹肉芹菜头鞑靼伴柠檬橄榄油汁
Crab meat in olive oil and lemon dressing on celeriac
remoulade
175

巴黎塔 牛肉鞑靼
Steak Tartare

生牛肉鞑靼（头盘份量）
Beef tartare with traditional condiments (appetizer portion)
268

主菜份量配炸薯条
Main course portion with French fries
348



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法式手工冻肉 – Le Plateau de Charcuterie – Cold Cut

冻肉及芝士拼盘
 Plateau de Charcuterie et Fromage

法国风干火腿，烟熏火腿，法国风干腊肠配自选三款芝士伴烤提子面包
 Jambon de Bayonne (cured ham), jambon fumé (smoked ham),
 saucisson sec (cured sausage) and 3 assorted cheeses from the trolley
 with toasted raisin bread and condiments
 278

冻肉拼盘（供2 – 4位）
 Artisanal French Cured Meat Platter (Serves 2 to 4)

精选鸭肝冻派，猪肉鸭肝冻派，鸭肉酱，法国风干腊肠，法国风干火腿，
 里昂香肠，烟熏火腿，秘制腌迷你蔬菜，酸黄瓜，芥末，无花果酱及脆面包
 Selection of foie gras terrine, pork and foie gras pâté en croûte, duck rillettes,
 saucisson sec (cured sausage), jambon de Bayonne (cured ham), rosette de Lyon
 (cured sausage from Lyon), jambon fumé (smoked ham), signature pickled baby vegetables,
 cornichons, mustard, fig jam and artisanal bread
 298



热头盘 – Hors d’Oeuvre Chaud – Hot Appetizers

法式焗蜗牛
 Escargots de Bourgogne

蒜香牛油焗蜗牛（6只）
 Baked escargots with Parisian butter and garlic (6 pcs)
 125

香煎扇贝及大虾
 Noix de Saint Jacques et Crevette,
 Mousseline de Petit Pois, Beurre Blanc Vanillé

香煎扇贝及大虾伴青豆蓉及香草牛油汁
 Seared scallop and prawn on green pea mousseline,
 vanilla beurre blanc
 198

芝士焗生蚝
 Huitres Gratinées

法式忌廉芝士焗生蚝（6只）
 French oysters baked with leek and Gruyère cheese
 cream (6 pcs)
 208

烧牛筒骨
 Os à Moelle Grillé Forestière

烧牛筒骨酿牛骨髓，野菌及烩牛肉
 Bone marrow, forest mushrooms and braised beef
 baked in the bone with caramelized onions
 218

白酒煮青口贝
 Moules à la Crème

干葱忌廉白酒煮青口贝（头盘份量）
 Steamed mussels “à la crème” in white wine,
 shallot and cream sauce (appetizer portion)
 238

香煎法国鸭肝
 Foie Gras de Canard Sauce Périgueux

香煎法国鸭肝伴奶油包，砵酒苹果及黑松露汁
 Pan-seared French foie gras on warm toasted brioche,
 poached apple in port wine and black truffle sauce
 255

主菜份量配炸薯条
 Main course portion with French fries
 348

汤 – Les Soupes – Soups

洋葱汤 Gratinée à L'oignon 传统法式洋葱汤 Traditional French onion soup with Comté cheese crouton 115	忌廉蘑菇汤 Velouté de Champignons de Paris Tartine au Jambon de Bayonne 忌廉蘑菇汤伴巴约讷火腿 Creamy mushroom soup with Bayonne ham tartine 115
龙虾浓汤 Bisque de Homard 干邑忌廉龙虾汤 Lobster bisque with cognac cream 138	

三文治及轻食 – Sur le Pouce – Sandwiches & Light Meals

法式夫人三文治 Croque Madame 烤火腿芝士，煎蛋，法式面包，青菜沙拉 Paris ham on grilled farmhouse bread baked with creamy mornay sauce, melted cheese and fried egg with green salad 145
菠菜芝士煎饼 Galette aux Epinards 荞麦煎饼伴菠菜芝士忌廉汁，鸡蛋及青菜沙拉 Freshly grilled crêpe filled with spinach-cheese cream and egg with green salad 195
火腿芝士煎饼 Galette Complète 荞麦煎饼伴大孔芝士，法式火腿，鸡蛋及青菜沙拉 Buckwheat crêpe filled with Emmental cheese, Paris ham and egg with green salad 205
蘑菇蟹肉煎饼 Galette au Crabe et aux Champignons de Paris 荞麦煎饼伴蟹肉，法式炒蘑菇及大孔芝士 Buckwheat crêpe with crabmeat, Parisian mushrooms and Emmental cheese 255
法式汉堡 Le Burger Frites 和牛肉饼，孔泰芝士，洋葱酱，芥末蛋黄酱，生菜，番茄，薯条 Wagyu beef patty, Comté cheese, onion marmalade, mustard mayonnaise, lettuce and tomato with French fries 258 另加香煎法国鸭肝 Add pan-seared French duck foie gras 115



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主菜 – Plats Principaux – Main Courses



香煎三文鱼
Farandole de Saumon et Légumes
Sauce Hollandaise

香煎三文鱼柳伴法式杂菜配荷兰汁
Pan-roasted salmon fillet and vegetable Farandole
with Hollandaise sauce
268

杏仁脆皮条纹鲈鱼
Filet de Bar en Croute d'Amandes

杏仁脆皮法国条纹鲈鱼伴海鲜丸子配柠檬牛油汁
French striped bass fillet in almond crust, seafood
quenelle and lemon butter sauce
298

海鲜芝士焗龙虾
Homard et Fruits de Mer Thermidor

干邑忌廉芝士海鲜焗龙虾
Baked Maine lobster, scallop and prawns
in creamy cognac, mustard and cheese sauce
518

油浸鸭腿
Confit de Canard, Pommes Sarladaise

油浸鸭腿伴蒜蓉炒马铃薯及欧芹
Homemade French duck leg confit with
sautéed potatoes in garlic and parsley
238

香橙烤鸭胸
Filet de Canette à L'Orange

烤法国芭巴拉鸭胸伴安娜马铃薯配香橙汁
Roasted French Barbarie duck breast with orange
sauce and Anna potato
298

烤慢煮法国鸡胸
Suprême de Poulet Rôti

烤慢煮法国鸡胸伴炒手指马铃薯及蘑菇配黑松露汁
Rosted French slow-cooked chicken supreme,
sauteed ratte potato and mushroom
with winter black truffle sauce
198

香煎黑椒牛扒
Onglet au Poivre

香煎封门柳牛扒伴薯条配干邑忌廉胡椒汁
Pan-fried beef hanging tender with cognac creamy
pepper sauce and French fries
328

西班牙黑毛猪
Côte de Porc Ibérique Grillée, Sauce Piperade

烤西班牙黑毛猪扒伴芝士焗忌廉薯配藏红花番茄甜椒酱
Grilled Iberico pork cutlet on saffron, tomato
and bell pepper sauce with potato gratin
298

西冷牛扒薯条
Faux Filet Frites 200 grams

香煎西冷牛扒配香草牛油伴薯条
Pan-seared beef sirloin steak with
Maitre d'hôtel butter and French fries
428

低温慢煮羊扒
Carré d'Agneau Sous Vide, Grillé

香烤慢煮羊扒伴普罗旺斯炖菜配香草烧汁
Grilled slow-cooked "sous vide" lamb rack
with ratatouille vegetable and rosemary jus
405

罗西尼牛扒
Tournedos Rossini 200 grams

香煎菲力牛扒伴鸭肝配黑松露汁
Pan-fried beef fillet mignon topped with seared
French duck foie-gras in black truffle sauce
568



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慢煮 – Les Braisés – The Braised



红酒烩鸡
Coq au Vin

红酒烩鸡伴小洋葱，烟肉及蘑菇
Braised chicken leg in red wine with baby onions,
lardons and mushrooms
225

可选配：薯蓉，香料米饭或宽条鸡蛋面
Served with your choice of mashed potatoes, pilaf rice or fresh egg pasta



勃艮第葡萄酒烩牛面颊肉
Joue de Boeuf Braisée au Vin de Bourgogne,
Purée de Potiron et Légumes Glacés

勃艮第葡萄酒烩牛面颊肉伴南瓜泥及蔬菜
Braised beef cheek in Burgundy wine with pumpkin puree
and glazed vegetables
298



阿尔萨斯酸菜 – Choucroute Alsacienne – Sauerkraut

阿尔萨斯传统法式熏肉伴酸椰菜
Traditional Alsace Style Cured Meats with Sour Cabbage

法式烟熏什锦烩酸菜（供2位）
Choucroute Royale (Serves 2)

烟熏猪肩肉及猪腩，香肠，马铃薯伴酸椰菜
Smoked pork shoulder and belly, smoked Morteaux and Strasbourg sausages
with steamed ratte potatoes on sauerkraut
315



烧烤类 – Les Grillades – The Grill Corner



烤八爪鱼
Poulpe Grillé et Paella Risotto, Sauce Armoricaïne
烤八爪鱼，西班牙香肠，青口及甜椒西班牙烩饭
Grilled octopus on paella style risotto with Chorizo,
black mussel and bell pepper, lobster sauce
288

杂锦烤肉（供2位）
Grillade Mixte (Serves 2)
烤菲力牛扒，羊扒，鸡胸及自制法国香肠及烤蔬菜
配宾尼士汁及胡椒汁
Mixed Grill: beef fillet mignon, lamb cutlets, chicken
breast and homemade Toulouse sausage with grilled
vegetables, bearnaise and pepper sauce
515



菲力牛扒
Filet de Boeuf
菲力牛扒 200克
Beef fillet mignon 200 grams
480

肉眼扒
Entrecôte
肉眼牛扒 350克
Beef ribeye steak 350 grams
575

配香草牛油及沙拉，自选薯蓉或炸薯条
Served with "maître d'hôtel" butter, you choice of mashed potatoes or French fries and complimentary sauce

酱汁 – Les Sauces – Sauces

胡椒汁
Sauce au poivre – pepper sauce
干葱红酒汁
Bordelaise – shallot and red wine sauce
法式宾尼士酱
Béarnaise – tarragon and butter sabayon
羊肚菌蘑菇忌廉汁
Sauce aux morilles – creamy morel mushroom sauce



配菜 – Les Accompagnements – Side Dishes

78

Jeunes Epinards Sautés à l'Ail
香蒜炒菠菜伴杏仁
Sautéed baby spinach with garlic and almond
Pomme Purée
薯蓉伴细香葱
Mashed potatoes topped with chives

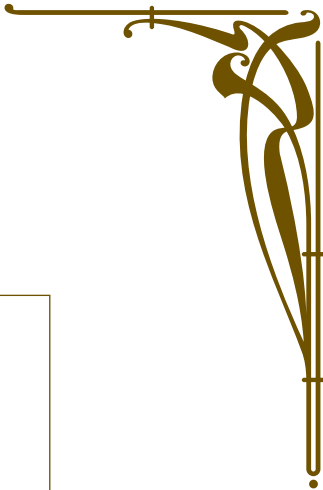
Fricassée de Champignons
香蒜炒野生蘑菇
Sautéed wild mushrooms with garlic and parsley
Légumes Glacés
干葱香草牛油炒什锦蔬菜
Glazed mixed vegetables in butter,
shallot and parsley



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甜品 – Les Desserts – Desserts



芝士拼盘
Assiette de Fromages

巴黎人精选芝士
Selected cheeses from our Parisian affineurs

自选三款
Selection of 3 pieces
165

自选六款
Selection of 6 pieces
238

🗼 流心巧克力蛋糕
Moelleux au Chocolat

巧克力流心蛋糕伴香草雪糕
Baked lava chocolate cake with vanilla ice cream
88

法式香蕉薄饼
Crêpe à la Banane et Nutella

现做法式薄饼配香蕉及榛子酱伴香草雪糕
Freshly grilled crêpe with banana and nutella
served with vanilla ice cream
88

🗼 火焰雪山（供2位）
Omelette Norvégienne (Serves 2)

草莓，覆盆子及香草雪糕，开心果仁糖及蛋白梳乎厘
Baked Alaska strawberry, raspberry and vanilla ice cream
pistachio praline and meringue soufflé
128

🗼 法式焦糖布丁
Crème Brûlée

法式焦糖布丁伴新鲜杂莓
Crème brûlée with fresh berries
88

法式苹果挞
Tarte Tatin et Glace Vanille

法式苹果挞伴香草雪糕
Apple tart tatin with vanilla ice cream
88

水果雪芭
Fruits de Saison, Sorbet à la Mangue

时令水果伴芒果雪芭
Seasonal fruit selection served with
mango sorbet
98

🗼 榛子梳乎厘
Soufflé Noisette

现焗榛子梳乎厘伴香草雪糕
Baked to order hazelnut soufflé and vanilla ice cream
98

双球雪糕杯
Coupe de Glace et Sorbet

自家新鲜制雪糕或雪芭配杂莓及杏仁脆片
Our freshly homemade ice cream or sorbet
served with berries and almond tuile
78

自选两球：
2 scoops of your choice:

雪糕：香草，朱古力
Ice cream: vanilla, chocolate

雪芭：红桑子，芒果
Sorbet: raspberry, mango



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