



# 佩里格黑松露套餐

## Périgord Truffle Menu

From December 16<sup>th</sup> 2020 to February 28<sup>th</sup> 2021

### 前菜（任选一款）Choice of Appetizer

加拿大带子及挪威三文鱼鞑靼配橄榄油汁及黑松露片

**Tartare de Noix de Saint Jacques et Saumon**

Canadian scallop and Norwegian salmon tartare with olive oil dressing and black truffle shavings

或 Or

慢煮鸡蛋伴芝士土豆泥配勃艮第红酒汁及黑松露片

**Aligot, Œuf poché et sauce Bourguignonne**

Slow cooked egg on cheese mashed potato, Burgundy red wine sauce and black truffle shavings

### 餐汤 Soup

酥皮牛肉清汤配杂菜粒及黑松露

**Consommé en Croute « VGE »**

Beef consommé in puff pastry crust with vegetable brunoises and Périgord truffle

### 主菜（任选一款）Choice of Main Course

法式波士顿龙虾青豆意大利烩饭伴巴马臣芝士片烤杏仁及黑松露片

**Hormard Thermidor et Risotto au Petit Pois**

Boston lobster thermidor style on green peas risotto, parmesan chips, roasted almonds and black truffle shavings

或 Or

烤美国顶级牛柳伴法国鸭肝配黑松露汁及黑松露片

**Tournedos Rossini**

Roasted US prime filet mignon topped with French duck foie gras and black truffle sauce and black truffle shavings

### 甜品（任选一款）Choice of Dessert

牛奶朱古力香缇忌廉, 榛子酱及特浓黑朱古力酱

**« La Truffe »**

Chantilly chocolat au lait, praline noisette, crémeux chocolat noir milk chantilly, hazelnuts praline, dark chocolate crémeux

或 Or

巴黎人精选芝士拼盘伴黑松露 **Assiette de Fromages**

Selected cheeses from our Parisian affineurs with black truffle

每位澳门币 MOP 588 per person

所有价目需另加 10% 服务费及不可与其他折扣优惠同时使用

All prices are subject to 10% service charge and cannot be used in conjunction with other discounts

