

巴黎人

— BRASSERIE —

法式餐厅

父亲节晚餐套餐 Father's Day Dinner Set Menu

June 15th 2025

开胃菜 Amuse-Bouche

阿布罗霍斯八爪鱼薄片配柑橘油醋汁 **Marbré de Poulpe aux Agrumes**

Abrolhos octopus carpaccio with citrus vinaigrette

前菜（任选一款）Choice of Appetizer

牛油茴香酒火焰大虾配藏红花番茄甜椒汁 **Crevettes Flambées au Pernod**

Butter sautéed prawns flambeed with Pernod on tomato, bell pepper and saffron sauce

或 Or

法国苏玳葡萄酒鸭肝冻批 **Terrine de Foie gras au Sauternes**

Duck foie gras terrine with Sauternes wine

 *Quinta de Soalheiro Espumante Bruto Rose Vinho Verde, Portugal NV*

餐汤 Soup

芹菜根浓汤伴烟熏鲱鱼面包脆片 **Velouté de Cèleri-rave, Tartine de Hareng Fumé**

Celeriac velouté, smoked herring tartine

主菜（任选一款）Choice of Main

香槟汁蒸焗鳕鱼柳伴海鲜丸子及烩斯佩耳特小麦烩饭

Dos de Cabillaud Etuvé au Champagne, Risotto à l'Epeautre

Steamed cod fish fillet in Champagne sauce, seafood quenelle and Epeautre wheat risotto

 *Alkoomi Grazing Collection Chardonnay Frankland River, Australia 2023*

或 Or

油封小牛胸肉伴蘑菇意大利云吞配羊肚菌汁 **Poitrine de Veau Confite aux Morilles**

Veal breast confit, mushroom ravioli and morel jus

 *Château Villa Bel Air Graves Rouge, France 2020*

甜品（任选一款）Choice of Dessert

单一产地朱古力慕斯伴 16 年陈酿麦卡伦威士忌奶油及松脆榛子 **Mousse au Chocolat Whiskey**

Single origin chocolate mousse, 16 years Macallan Whiskey crèmeux with hazelnut crunch

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our Parisian affineur

 *Niepoort Ruby Port*

三道式 澳门元 498 或 四道式 澳门元 678 + 饮品*

MOP 498 for 3 Courses or MOP 678 for 4 Courses + Beverage*

*(1 杯无酒精鸡尾酒 或 1 杯鸡尾酒 或 1 杯法国 1664 生啤 1 Mocktail or 1 Cocktail or 1 Kronenbourg 1664 Blanc Draught)

 另加葡萄酒精选 两款澳门元 148 或 三款澳门元 198 Add on wine pairing MOP 148 for 2 glasses or MOP 198 for 3 glasses

如您对食物过敏，请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering

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