

午餐套餐 Lunch Set Menu

前菜（任选一款）Choice of Appetizer

烟熏三文鱼炒蛋配法葱牛油汁 **Brouillade au saumon fumé**

Smoked salmon scrambled eggs with chives beurre blanc

或 Or

青芦笋配宾尼士番茄酱 **Asperge Tiède Sauce Choron**

Warm green asparagus served with a tomato and tarragon sabayon

或 Or

猪肉鸭肝派，伴自制腌菜 **Paté en Croute au Foie Gras**

Pork and duck foie gras pate en croute, with signature pickles

或 Or

是日餐汤 **Soupe du Jour**

Daily market soup

主菜（任选一款）Choice of Main

白葡萄酒七小时慢煮羊肩肉伴白豆 **Epaule d'Agneau de 7 Heures**

7 hours braised lamb shoulder with white wine, on white coco beans

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

香煎海鲈鱼扒伴米饭配藏红花番茄甜椒酱 **Loup de Mer Basquaise**

Pan fried sea bass fillet on tomato, bell pepper and saffron sauce, with Pilaf rice

或 Or

红酒烩鸡 **Coq au Vin**

Braised French chicken leg in red wine with baby onion, lardons and mushrooms

或 Or

菠菜蘑菇酥盒配羊肚菌汁 **Vol au Vent aux Epinards et Champignons**

Vol au vent with spinach and mushroom with morel jus

甜品（任选一款）Choice of Dessert

蛋白雪山 **Iles Flottante**

Floating island on vanilla sauce

或 Or

榛子芝士饼伴朱古力忌廉 **Mousse Praline au Fromage Blanc et Chocolat Cremeux**

Hazelnut flavored cheesecake with a chocolate cremeux

或 Or

时令水果 **Fruits de Saison**

Seasonal fresh fruit selection

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our parisian affineurs

二道菜 澳门币 188 或 三道菜 澳门币 218

MOP 188 for 2 Courses or MOP 218 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