

母亲节午餐套餐 Mother's Day Lunch Set Menu

May 11st to May 12th, 2024

前菜 (任选一款) *Choice of Appetizer*

西冷牛肉薄片伴青豆核桃沙拉及腌肉 **Carpaccio de Faux Filet Roti et Salade Haricot Vert aux Noix**

Roasted sirloin carpaccio, green beans salad with walnut and lardons

或 Or

烤阿布洛霍斯八爪鱼伴番茄希腊沙拉 **Poulpe Grillé, Salade Grecque**

Grilled Abrolhos octopus with Heirloom tomatoes, kalamata olives, bell pepper and Feta cheese salad

或 Or

青芦笋班尼迪克蛋伴西班牙伊比利亚火腿片 **Asperge Bénédicte et Copeaux de Pata Negra**

Asparagus and poached egg Bénédicte with Pata Negra shavings

或 Or

胡桃南瓜浓汤伴鲜芝士脆面包 **Velouté de Butternut et Toast de Fromage Frais**

Butternut squash veloute and fresh cheese tartine

主菜 (任选一款) *Choice of Main*

香烤三文鱼柳伴普罗旺斯炖菜配法式海鲜汁及蒜香酱 **Steak de Saumon, Fine Ratatouille**

Roasted salmon steak, ratatouille vegetable stew, Bouillabaisse and aioli sauce

或 Or

法式白扁豆炖鸡肉, 法国香肠及油封鸭 **Cassoulet de Poulet**

Chicken cassoulet with Toulouse sausage and duck confit in white bean stew

或 Or

烤黑豚里脊肉伴烤芝士马铃薯千层配藏红花番茄甜椒汁 **Longe de Porc Grillée Basquaise**

Grilled pork loin on saffron, tomato and bell pepper sauce with gratin potato

或 Or

荞麦薄饼伴炒大孔芝士蘑菇及鸡蛋 **Galette aux Champignons**

Buckwheat crepe filled with sautéed mushrooms, Emmental and egg

或 Or

香煎封门柳牛扒伴香草牛油及薯条配胡椒汁 **Parisian Steak Frites, Sauce au Poivre**

Pan-fried prime beef hanging tender with maître d'hôtel butter, French fries and pepper sauce

甜品 (任选一款) *Choice of Dessert*

糖渍蜜桃伴覆盆子及玫瑰奶油配蜜桃雪芭 **La Pêche Melba**

Peach compote, raspberry cream, rose Chantilly and peach shorbet

或 Or

时令水果 **Fruits de Saison**

Seasonal fresh fruits selection

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**

Selected cheeses from our Parisian affineur

三道菜 澳门元 MOP 348 for 3 Courses

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**