

## 法国美食节套餐 French GourMay Set Menu

From April 28<sup>th</sup> to May 31<sup>st</sup>  
(Not available during Mother's Day season)

### 开胃菜 Amuse-Bouche


顶级生牛肉鞑靼 **Petit Tartare de Bœuf**  
Prime beef tartare with traditional condiment

### 前菜 (任选一款) Choice of Appetizer

鸭肝猪肉冻批伴自制腌菜 **Pâté en Croûte au Foie Gras de Canard**  
Duck foie gras and pork terrine "en croute" with signature pickles

或 Or

烟熏鲱鱼及烤金枪鱼拌马铃薯沙拉 **Hareng Fumé et Thon Mi-cuit, Pomme à l'Huile**  
Smoked herring and seared tuna on warm potato salad

 *Château Mont-Redon, Lirac Blanc, France, 2015/2016*

### 餐汤 Soup


法式海鲜汤伴脆面包及蒜味蛋黄酱 **Bouillabaisse et Tartine de Fruit de Mer à la Rouille**  
Bouillabaisse style fish soup with seafood crouton and Rouille sauce

### 主菜 (任选一款) Choice of Main

白汁烩小牛胸肉伴巴黎蘑菇及米饭 **Blanquette de Poitrine de Veau**  
Braised veal breast in creamy velouté sauce with Paris mushrooms and pilaf rice

或 Or

香煎北大西洋比目鱼柳伴法式蔬菜配柠檬牛油汁 **Filet de Flétan Grenobloise**  
Pan-roasted North Atlantic halibut fillet in capers, croutons and lemon butter Meuniere and vegetable farandole

 *Les vins de Vienne, Côte du Rhône "Les Cranilles" Rouge, France, 2018*

### 甜品 (任选一款) Choice of Dessert

香草慕丝伴红莓蜜饯及香草雪糕 **Mousse Vanille et Compote de Fruits Rouges**  
Vanilla mousse and red berries compote with vanilla ice cream

或 Or

巴黎人精选芝士拼盘 **Assiette de Fromages**  
Selected cheeses from our Parisian affineur

 *Chateau Coutet Premier Cru Classé, Sauternes-Barsac, France, 2004*

每位澳门币 MOP 548 per person

葡萄酒精选 每位澳门币 MOP 288 per person for wine pairing

所有价目需另加 10% 服务费 All prices are subject to 10% service charge