



le
RIVE GAUCHE
Bistrot

SUMMER LUNCH MENU

夏季午市菜单

Select One Main Course,
Get One Appetizer & One Dessert For Free
选一份主菜，可免费选一款前菜和一款甜品

STARTERS 开胃菜

Tartare de Boeuf

鞑靼牛肉

"Cape Grim" beef filet tartare, capers, shallot, mustard, parmesan, egg yolk
"Cape Grim" 牛里脊, 水瓜柳, 干葱, 芥末, 帕尔马干酪, 蛋黄

Chou Kale et Quinoa

藜麦羽衣甘蓝

Kale & Quinoa, mushroom, edamame, pecans, herbs, mushroom, tomato,
Feta cheese, charred orange dressing
羽衣甘蓝, 藜麦, 蘑菇, 毛豆, 山核桃, 香草, 菌茸, 番茄, 菲达奶酪, 焦香橙子酱汁

Terrine de Canard et Foie Gras

鸭肉鸭肝塔林

Terrine with duckling, cured duck breast, foie gras, pistachio, sour cherry, pancetta
乳鸭, 腌制鸭胸, 肥肝, 开心果, 酸樱桃, 意式培根

Soupe aux Oignons

法式洋葱汤

Onion beef broth, onion jam, Comte bread pudding, bone marrow, crispy onion
洋葱牛肉汤, 糖渍洋葱, 孔泰面包布丁, 牛骨髓, 脆洋葱

Escargot

法国蜗牛

Japanese egg, Burgundy snails, potato, cauliflower mushroom, asparagus, parsley, garlic
日本鸡蛋, 勃艮第蜗牛, 马铃薯, 绣球菌, 芦笋, 欧芹, 大蒜

Poulpe

章鱼

Grilled octopus tentacle, smoked potato purée, chorizo, red onion, spicy greens
烤章鱼腿, 烟熏薯泥, 西班牙辣肠, 紫洋葱, 芝麻菜



If you have any allergies or dietary restrictions, please speak to a member of our team about your requirements before ordering. Prices are in RMB and subject to 16.6% surcharge.
敬请于点单时告知我们您的过敏源或饮食禁忌。所有价格以人民币结算, 需另加收 16.6% 服务费。

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MAINS
主菜

Steak Frites

牛排 薯条

Black Angus Oyster Blade 150g

黑标安格斯牡蛎肉

Australian Grass Fed Ribeye 250g

澳洲草饲牛眼肉

Australian M3 Wagyu Ribeye 300g

澳洲M3和牛眼肉

Served with French fries or salad, smoked sea salt and chimichurri
炸薯条或沙拉; 烟熏海盐, 奇米丘里青酱

RMB 398

RMB 498

RMB 598

Flêtan d'Islande

冰岛比目鱼

Pan-roasted halibut, piperade, capers, kalamata, parsley
香煎鱼柳, 甜椒, 水瓜柳, 黑橄榄, 欧芹

RMB 398

Poulet

散养黄鸡

Roasted free range chicken breast, leg confit cabbage roll, golden oyster mushroom
scallion chicken jus
烤鸡胸, 鸡腿肉, 鸡油菌, 葱油鸡汁

RMB 368

La Pluma Ibérique

西班牙伊比利亚梅羽肉

Grilled Iberican pork pluma, house spices, peaches, sweet potato, red cabbage, crackling
烤梅羽肉, 特调制香料, 蜜桃, 红薯, 紫甘蓝, 脆猪皮

RMB 388

Gnocchi Parisian

巴黎式团子

Hand-made gnocchi, ox tail, tomato, mushroom, Parmesan, chives
手工团子, 牛尾, 番茄, 菌茸, 帕尔马干酪, 法葱

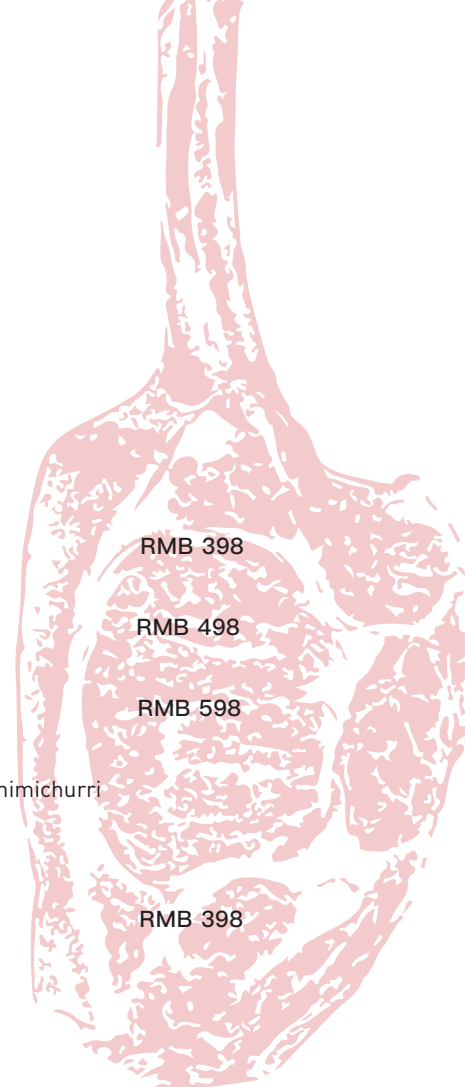
RMB 368

Salade Caesar aux Saumon Fumé

烟熏三文鱼凯撒沙拉

Romaine lettuce, smoked salmon, croutons, bacon,
Parmigiano reggiano, classic caesar dressing
罗马生菜, 烟熏三文鱼, 面包丁, 培根, 帕玛森芝士, 凯撒汁

RMB 298



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DESSERTS
甜点

Crème Brûlée à la Citronnelle

香茅焦糖布丁

Lemongrass infused custard, caramel sugar
香茅蛋羹, 焦糖

Fondue au Chocolat

巧克力流心蛋糕

Dark chocolate, butterscotch, Himalayan salt
黑巧克力, 奶油糖果, 喜马拉雅天然岩盐

Mille-Feuille

酥皮千层

Passion fruit, mango, coconut
百香果, 芒果, 椰子

Café au Lait

牛奶咖啡

Espresso pudding, vanilla chantilly, nougat ice cream
咖啡布丁, 香草尚蒂伊, 牛轧冰淇淋

Assiette de Fromages

尊享奶酪

Artisanal cheese from our selections
尊享法国手工奶酪

