

WINTER MENU

冬季精选菜单

COLLATIONS

小吃



Les Huîtres

新鲜生蚝

Seasonal Selection of Oysters
时令特选生蚝

4 pc / 6 pc / 12 pc

198 / 288 / 568

Les Pogos

玉米小热狗

Wagyu Sausage, Corn Meal Batter, IPA Pommery Sauce
和牛香肠，玉米面糊，IPA 啤酒芥末籽酱

88

Frites à La Truffe Noire

松露薯条

Black Truffle Seasoned Beef Steak Fries, Truffle Mayo
黑松露风味薯条，黑松露蛋黄酱

88

Montesano Jambon Ibérique (50g)

Montesano 橡木饲养伊利比亚火腿 (50克)

Served with Tomato Basil Relish Crostini
佐番茄罗勒酱，小法棍吐司

298

Sandwich au Fromage Grillé

烤奶酪三明治

Grilled Cheese Sandwich, Country Loaf,
Gruyere Cheese, Mozzarella, Black Truffle
乡村面包，格鲁耶尔奶酪，马苏里拉奶酪，黑松露酱

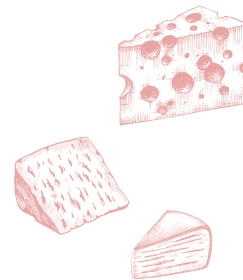
88

Assiette de Fromages

尊选奶酪

5 kinds of Artisanal Cheese from Our Selections
5款尊选法国手工奶酪

128



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HORS D'ŒUVRE FROID
冷前菜

Salade César 凯撒沙拉

Romaine Lettuce, House Smoked Duck Breast, Boiled Egg, Crouton, Parmesan, Caesar Dressing
罗马生菜, 烟熏鸭胸, 水煮蛋, 面包丁, 帕玛森芝士, 凯撒汁

98

Salade de Saison 季节沙拉

Kale, Endive, Quinoa, Roasted Pumpkins, Almond, Pecans, Dried Cranberry, Pumpkin Seed Cider Vinaigrette
羽衣甘蓝, 白玉兰, 藜麦, 烤南瓜, 杏仁, 山核桃, 蔓越莓干, 南瓜籽苹果酒油醋汁

88

Salade de Poires et Fromage Bleu
洋梨蓝纹奶酪沙拉

Roasted Pear, Fresh Pear, Frisee, Radicchio, Toasted Walnut, Horseradish Blue Cheese Dressing
烤洋梨, 香梨, 菊苣, 紫包心菜, 核桃, 辣根蓝纹奶酪汁

88

Tartare de Boeuf 鞑靼牛肉

Grass-Fed Angus Beef, Sichuan Peppercorn Oil, Capers, Shallot, Chives, Grainy Mustard, Comte, Egg Yolk, Herbs
草饲安格斯牛肉, 花椒油, 水瓜柳, 干葱, 法葱, 芥末籽酱, 孔泰芝士, 无菌蛋黄, 香草

188

Terrine de Canard et Foie Gras 鸭肉鸭肝塔林

Duckling Terrine, Cured Duck Breast, Duck Foie Gras, Pistachio, Sour Cherry, Pancetta
乳鸭, 腌制鸭胸, 肥鸭肝, 开心果, 酸樱桃, 意式培根

168

Mousseline de Foie Gras 鹅肝慕斯

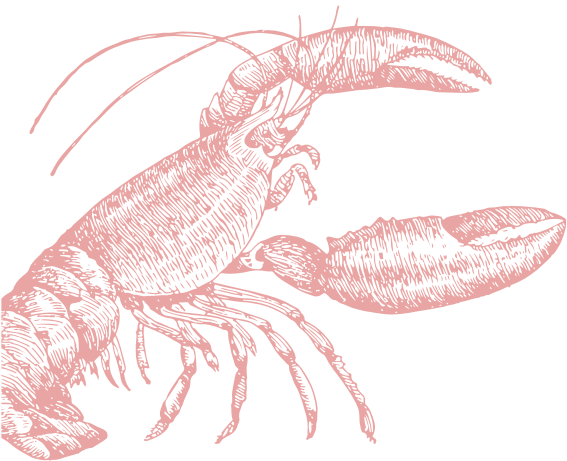
Foie Gras Mousse with Tonka Bean, Sweet Wine Jelly, Orange and Spice Bread
鹅肝慕斯佐零陵香豆, 甜酒果冻, 橙子和香料面包

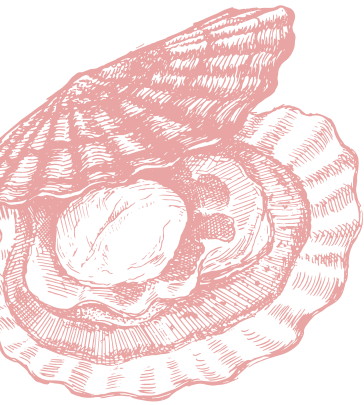
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Crabe des Neiges 松叶蟹

Tomato Basil Crepe, Crab Consommé Jelly, Guacamole, Sumac Crème Fraiche, Oscietra Caviar
番茄罗勒薄饼, 蟹清汤冻, 牛油果, 苏马克鲜奶油, 奥斯特拉鱼子酱

188





le
RIVE GAUCHE
Bistrot

HORS D'ŒUVRE CHAUD
热前菜

Coquille St. Jacques 扇贝

Seared Canadian Scallop, Pumpkin,
Nduja Sabayon, Iberico Ham

香煎加拿大扇贝，三式南瓜，辣肉酱莎巴翁，伊比利亚火腿

188

Soupe aux Champignons 左岸白蘑菇汤

Black Truffle Gnocchi, Baby Spinach
黑松露土豆团子，菠菜苗

98

Escargot 法式蜗牛

Burgundy Style Snails, Egg Confit, Potato Puree, Asparagus,
Cauliflower Mushroom, Parsley, Garlic

勃艮第风味蜗牛，温泉蛋，土豆泥，芦笋，绣球菌，欧芹，大蒜

108

Bisque de Homard 酥皮龙虾汤

Creamy Lobster Soup, Lobster,
Tomato, Butter Puff Pastry

奶油龙虾汤，龙虾，番茄，黄油酥皮

128

Savoury French Toast 法式咸味吐司

Egg Battered Bread Pudding, Sautéed Mushroom, Comté,
Bourbon Maple Garlic

鸡蛋面包布丁，炒菌菇，孔泰奶酪，波本酒枫糖大蒜

128

La Truite 鲑鳟鱼

Fresh Water Trout, Blue Mussel, Peppers, Honey Peas,
Yellow Carrot, Herbs, Yuzu & White Miso
鲑鳟鱼，蓝贻贝，美人椒，蜜豆，黄胡萝卜，香草，柚子，白味噌

168

Huître & Wagyu 生蚝和牛

Bourbon Poached Oysters, M7 Wagyu Sashimi, Burnt
Onion Oxtail Bouillon

波本酒浸生蚝，M7 和牛刺身，焦香洋葱牛尾清汤

198

Sea Urchin Carbonara 海胆卡伯娜拉

Tagliatelle, Sea Urchin, Egg Yolk, Parmesan Cheese,
Iberico Ham

手工宽面，海胆，无菌蛋黄，帕尔马干酪，伊比利亚火腿

188

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LA PLATS

主菜

Steak Frites 牛排薯条

M7 Wagyu Rump Steak (250g)

Served with Café de Paris Butter, Pepper Jus,
Black Truffle Beef Steak Fries, Grilled Vegetables

M7 和牛臀盖牛排 (250克)

佐巴黎风味黄油, 胡椒汁, 黑松露风味薯条, 扒蔬菜

468

Flétan d'Islande 冰岛比目鱼

Pan Roasted Halibut, Zucchini Seafood Roll,
Smoked Tomato Bouillon, Basil Oil

香煎比目鱼, 节瓜海鲜卷, 烟熏番茄鱼汤, 罗勒油

268

Agneau Australien 澳洲雪花羔羊

Raz el Hanout Lamb Rack, Black Garlic Aubergine,
Lamb Shoulder Quinoa Croquette, Sauce Portugaise
北非风味带骨雪花羊排, 黑蒜茄子, 羊肩藜麦丸子, 葡式羊汁

268

Porc Ibérique 伊比利亚猪排

Iberian Pork Chop, White Bean Cassoulet,
Pommery Pork Jus

慢烤伊比利亚黑猪猪排, 白芸豆卡酥来, 芥末籽猪肉汁

268

Côtes Levées de Chevreuil 新西兰鹿肋排

18-hour Slow Cooked Venison Ribs, Espresso Barbecue
Sauce, Couscous and Cabbage Slaws

18 小时慢煮鹿肉排骨, 咖啡烧烤酱, 中东小米和卷心菜

268

ASSIETTE À PARTAGER

分享菜

M5 Wagyu Bifteck D'aloiau (700g)

和牛T骨牛排 (700克)

Best for 2-3 Persons,
Served with Café de Paris Butter,
Beef Jus, Sautéd Seasonal Vegetables, Potato Puree
2-3人分享, 佐巴黎风味黄油, 牛汁, 蒜油炒时蔬和土豆泥

1,288

Fruits de Mer

海鲜盘

Best for 2-3 Persons,
Boston Lobster 1 pc, Caviar 10g 2 tins, Whelk 6 pcs,
Oyster 4 pcs, King Salmon 60g, Scallops 2 pcs
2-3人分享, 波士顿龙虾1只, 10克鱼子酱 2 盒,
海螺6只, 生蚝4只, 帝王鲑60克, 带子2只

1,288

Homard de Boston

波士顿龙虾

Best for 2 Persons,
Whole Boston Lobster, Your Choice of Cooking:

Grilled with Lemon Parsley Butter /
Thermidor Style /

Poached with Red Curry Hollandaise

Sautéd Seasonal Vegetables,
Potato Puree or French Fries

2人分享, 整只波士顿龙虾, 可选择烹调方式:

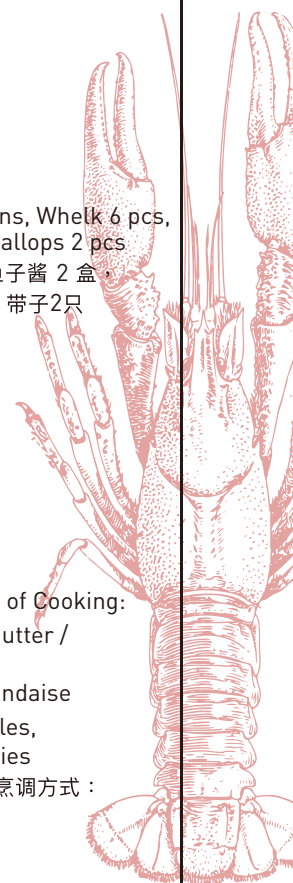
烧烤 配柠檬欧芹黄油 /

赛美多风味 /

高汤煮 配红咖喱荷兰汁

配蒜油炒时蔬, 土豆泥或薯条

568





DESSERTS
甜点

Long Jing
明前龙井

Long Jing Infused Panna Cotta,
Tea Jelly, Figs Ice Cream
龙井奶冻，茶叶果冻，无花果冰淇淋

98

la Poire
洋梨

William Pear Mousseline,
Caramel Cream, Crème Chantilly, Sablés,
Caramelized Poached Pear, Fresh Pear
威廉梨慕斯，焦糖奶油，香提利奶油，
黄油脆饼，焦糖煮梨，洋梨

98

Paris-Brest Pistache
开心果巴黎布雷斯特

Pistachio Choux Pastry, Pistachio Cream,
Raspberry Jam
开心果脆泡芙皮，开心果奶油，覆盆子果酱

98

Mont-Blanc
蒙布朗

Whipped Chestnut Cream, Chocolate Brownie,
Black Current Compote, Hazelnut Almond Cake
栗子奶油，巧克力布朗尼，黑加仑，榛子杏仁蛋糕

98

Roses et Litchi
玫瑰荔枝

White Chocolate, Red Rose Filling,
Lychee Jelly, Lychee Sorbet
白巧克力，玫瑰酱，荔枝果冻，荔枝冰霜

98

Thé à bulles
珍珠奶茶

Earl Grey Tea Infused Custard,
Black Sugar Pearl, Sugar Caramel
伯爵茶布丁，黑糖珍珠，焦糖

88