

le
RIVE GAUCHE
Table

A SEASON OF ACIDITY

春夏的调味料

Four Courses · Fruit · Vegetables · Grains · Ferment
A celebration of vibrant acidity, awakening the palate to spring and summer

四道式品鉴套餐，以果、蔬、粮、酵之酸，唤醒春夏味蕾

RMB 888 / person 位

Additional 另加 RMB 468 / person 位 upgrade to 4 glasses wine pairing 享4款甄选酒水搭配 (100ml / glass 杯)

Scallop

帆立贝

Scallop, Pickled Radish, Kombu Jelly, Bottarga, Sea Buckthorn Foam
帆立贝肉，腌制心里美萝卜，昆布果冻，乌鱼子，沙棘泡沫

Abalone

鲍鱼

Confit "3-Head" Abalone, Smoked Soy Sauce, Moringa Shoots,
Barley, Crispy Scallion, Pickled Chili Seafood Emulsion
油封3头鲍鱼，烟熏酱油，辣木苗，蕙米，炸京葱，泡椒海鲜乳

Wagyu Beef

和牛

M5 Wagyu Tenderloin, Pickled Shallot Purée, Millet Fermented Rice Sauce,
Turnip, Asparagus, Red Peppercorn Jus
M5 和牛里脊，酸干葱酱，小米醪糟，白茺菁，芦笋，红胡椒牛肉汁

Pre Dessert

清口甜点

Matcha Yogurt Nai Pi Zi

抹茶奶皮子酸奶

Sichuan Peppercorn Duck Foie Gras Ice Cream, Chocolate Oat Crumble, Matcha, Milk
花椒肥鸭肝冰淇淋，燕麦脆片，抹茶，牛奶

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 15% 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 15% 服务费。