



Located on the second floor of The PuXuan Hotel and Spa, Rive Gauche, a MICHELIN Guide Selected Restaurant, sits in the heart of Beijing as an elegant and tranquil destination imbued with Parisian charm, presenting a contemporary interpretation of French cuisine.

Thoughtfully designed to encompass a restaurant, bar, art space and outdoor terrace, the venue offers a multifaceted dining experience in an atmosphere that is refined yet vibrant—where modern French gastronomy meets a sensory journey of discovery.

左岸 · 法餐厅（米其林指南入选餐厅）坐落于璞瑄酒店二层，北京王府井大街1号，与故宫为邻，是一个以巴黎式浪漫装点的优雅沉静的综合空间，于此不仅是一家追求创新精神的现代法餐厅，更是一个可以满足客人全面感官享受的综合体验空间。其匠心独运的空间布局，巧妙区分了餐厅、酒吧、艺术空间及户外露台区域。



RIVE GAUCHE · TABLE 左岸 · 法餐厅

2F, The PuXuan Hotel and Spa
1 WangFuJing Street, DongCheng District, Beijing
北京市东城区王府井大街1号 璞瑄酒店二层
T: +86 10 5393 2495 rivegauche@thepuxuan.com
www.thepuxuan.com

RIVE GAUCHE

LUNCH & BRUNCH MENU

左岸 · 午餐及早午餐菜单



LA FORMULE DU MIDI

The Foundation of Every Lunch
午餐序章 RMB 398 / Person 位

L'ACCUEIL 餐前

The Welcome

Warm Pain de Campagne, Churned Salted Butter

温热乡村面包, 手工加盐黄油

LE PRÉLUDE 开胃前菜

Classic French Salad 经典法式沙拉

Endive & Watercress Salad, Shaved Comté Cheese, Mustard Vinaigrette

玉兰菜西洋菜沙拉, 搭配薄片孔泰芝士, 芥末油醋汁

LE PLAT DE RÉSISTANCE 主菜

The Main Event – Choose Your Cut 任选一款

The Marbled – Ribeye Steak (250g), Juicy, Exceptionally Tender

肋眼牛排 – 油花丰富, 汁水充沛, 口感鲜嫩

The Chateaubriand – Tenderloin Steak (200g), Delicate, Fragrant, Flavorful

菲力牛排 – 细腻嫩滑, 芳香四溢, 回味醇厚

The River Catch – Salmon Steak (160g), Velvety, Flaky, Served with Zesty Lemon Butter Sauce

三文鱼扒 – 肉质柔滑细腻, 纹理分明, 佐清新柠檬黄油酱

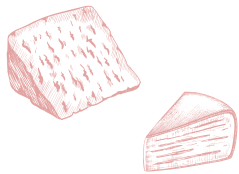
* All steaks served with house signature sauce.
All mains come with unlimited fries.
牛排配秘制酱汁, 主菜皆享薯条无限续

TUESDAY TO FRIDAY
11:30 A.M. to 2:30 P.M.
每周二至周五



INDULGENT ADDITIONS
加一点尽兴

LES ENTRÉES 前菜		
Indulgent Additions to Begin		
The Royal 皇家鞑靼牛肉	RMB 388	
Hand-Cut Beef, Sturgeon Caviar from 7-Year-Old Sturgeon 10g		
手切牛肉, 7年鲟鱼子酱10克		
The Classic 经典鞑靼牛肉	RMB 188	
Hand-Cut Beef, Crispy Herbed Bread, Tartare Sauce		
手切牛肉, 酥脆香草面包, 鞑靼酱		
The Paper-Thin 薄切生牛肉卡巴乔	RMB 98	
Paper-Thin Slices, Comté Cheese, Garden Lettuce, Lemon-Olive Oil Emulsion		
薄牛肉片, 孔泰芝士, 田园生菜, 柠檬橄榄油酱汁		
Beef Tonnato 炙烤牛肉卡巴乔	RMB 98	
Paper-Thin Slices, Tuna Sauce, Fried Capers		
薄牛肉片, 金枪鱼风味酱汁, 酥炸酸豆		
Tartare “Caesar” 鞑靼“凯撒”	RMB 98	
Hand-Cut Beef, Sourdough Shards, Soft-Poached Egg, Parmesan		
手切牛肉, 面包脆片, 溏心水波蛋, 帕玛森芝士		
LES DESSERTS 甜品		
A Sweet Finale		
Classic Crème Brûlée 经典法式焦糖布丁	RMB 78	
Vanilla Bean Custard, Caramelized Sugar Crust		
香草籽蛋奶糊, 焦糖脆壳		
Chocolate & Caramel Fondant 巧克力焦糖熔岩蛋糕	RMB 78	
Warm Molten Core, Salted Caramel Ice Cream		
温热流心内馅, 搭配海盐焦糖冰淇淋		
Tarte Tatin 翻转苹果挞	RMB 78	
Caramelized Upside-Down Apple Tart, Crème Fraîche		
焦糖慢焖苹果挞, 搭配法式酸奶油		
Seasonal Citrus & Yogurt Mousse 时令柑橘酸奶慕斯	RMB 78	
Light & Refreshing, with a Honey Tuile		
清爽低脂慕斯, 搭配蜂蜜薄脆		
Artisanal Cheese Selection 精选手工芝士拼盘	RMB 88	
Comté, Roquefort Blue Cheese, Brie, Served with House Chutney		
孔泰芝士, 洛克福羊乳蓝纹芝士, 布里芝士, 佐自制风味酸辣酱		



LE GRAND BRUNCH

The Weekend Indulgence
周末早午餐 RMB 658 / Person 位

Additional RMB 198 / Person – Upgrade to 2 Hours Free Flow of Selected Sparkling Wine, Red & White Wines, Beer & Soft Drinks.

加收每位 198 元, 即可升级享 2 小时甄选起泡酒、红白葡萄酒、啤酒及软饮无限畅饮。

YOUR BRUNCH JOURNEY INCLUDES 您的早午餐之旅包含:

THE APERITIF 欢迎饮品

Rive Gauche Signature Welcome Drink

左岸特调欢迎饮品

LE PRÉLUDE 开胃前菜

Classic French Salad 经典法式沙拉

Endive & Watercress Salad, Shaved Comté Cheese, Mustard Vinaigrette

玉兰菜西洋菜沙拉, 薄片孔泰芝士, 佐芥末油醋汁

LA DÉGUSTATION 品鉴臻选

Every Selection Included

The Royal 皇家鞑靼牛肉

Hand-Cut Beef, Sturgeon Caviar from 7-Year-Old Sturgeon

手切牛肉, 7年鲟鱼子酱

The Classic 经典鞑靼牛肉

Hand-Cut Beef, Crispy Herbed Bread, Tartare Sauce

手切牛肉, 酥脆香草面包, 鞑靼酱

The Paper-Thin 薄切生牛肉卡巴乔

Paper-Thin Slices, Comté Cheese, Garden Lettuce, Lemon-Olive Oil Emulsion

薄牛肉片, 孔泰芝士, 田园生菜, 柠檬橄榄油酱汁

Beef Tonnato 炙烤牛肉卡巴乔

Paper-Thin Slices, Tuna Sauce, Fried Capers

薄牛肉片, 金枪鱼风味酱汁, 酥炸酸豆

Tartare “Caesar” 鞑靼“凯撒”

Hand-Cut Beef, Sourdough Shards, Soft-Poached Egg, Parmesan

手切牛肉, 面包脆片, 溏心水波蛋, 帕玛森芝士



SATURDAY & SUNDAY

11:30 A.M. to 2:30 P.M.
每周六及周日



LE PLAT DE RÉSISTANCE 主菜

The Main Event – Choose Your Cut 任选一款

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三文鱼扒 – 肉质柔滑细腻, 纹理分明, 佐清新柠檬黄油酱

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牛排配秘制酱汁, 主菜皆享薯条无限续

LES DESSERTS 甜品

A Sweet Finale – Choose One 任选一款

Classic Crème Brûlée 经典法式焦糖布丁

Chocolate & Caramel Fondant 巧克力焦糖熔岩蛋糕

Tarte Tatin 翻转苹果挞

Seasonal Citrus & Yogurt Mousse 时令柑橘酸奶慕斯

Artisanal Cheese Selection 精选手工芝士拼盘

