

A LA CARTE MENU

零点菜单

WINE PAIRING 餐酒搭配

3 / 4 / 5 glasses 款 (100ml) | RMB 358 / 468 / 588 per person 每位

COLD STARTERS

冷前菜

Les Huîtres

法国新鲜生蚝

Seasonal Selection of Oysters
时令特选生蚝

1pc / 4pcs / 6pcs / 12pcs

58 / 228 / 328 / 648

Tartare de Bœuf

鞑靼牛肉

Grass-fed Angus Beef, Green Peppercorn Oil,
Pickled Asparagus Lettuce, Shallot,
Chives, Grainy Mustard, Comté, Egg Yolk, Herbs
草饲安格斯牛肉, 麻椒油, 贡菜,
干葱, 法葱, 芥末籽酱, 孔泰芝士, 蛋黄, 香草

198

Upgrade your Tartare to a main course for an additional **RMB 88**
另加88元可将鞑靼牛肉升级为主菜

Dorade Royale en Tartare

真鲷

Sea Bream, Passion Fruit Reduction Dressing,
Lemon Confit, Cucumber, Caviar & Micro Herbs
浅腌鲷鱼刺身, 百香果“三渗酱”,
渍柠檬, 小黄瓜, 鱼子酱, 迷你香草

188

Terrine de Pintade 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, 鸭肝, 开心果, 酸樱桃, 意式培根

188

HOT STARTERS

热前菜

Crabe Royal

“蟹皇羹”

Crab Bisque Royale, King Crab Leg,
Crab Meat “Dumpling”, Crab Vinaigrette, Shiso
蟹汤蒸蛋, 蟹腿, “蟹黄饺”, 蟹醋, 紫苏

238

Raviolis de Langoustines

鳌虾馄饨

Scampi, Saffron Squid “Pasta”,
Fennel, Leek, Thai Basil, Spiced Scampi Jus
海鳌虾, 藏红花鱿鱼“面皮”, 茴香根,
京葱, 金不换, 十三香龙虾汁

288

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。

le
RIVE GAUCHE
Table

SOUPS

汤

Soupe à L'oignon

洋葱汤

Caramelized Sweet Onion, Ox Tail, Crispy Leek,
Baguette, Gruyere Sabayon, Beef Bouillon
焦糖甜洋葱，牛尾，脆京葱，法棍，古老也萨芭雍，牛肉汤

108

Velouté de Champignons

奶油蘑菇汤

Creamy and Earthy Mushroom Soup, Truffle Oil
奶油蘑菇浓汤，松露油

98

Soupe de Homard

龙虾汤

Boston Lobster, Tamarillo Lobster Broth, Wild Pepper Oil
波士顿龙虾，树番茄龙虾汤，木姜子油

288

Consommé de Volaille Clair

清鸡汤

Light and Refined Chicken Broth, Chicken Ravioli
清鸡汤，鸡肉蛋饺

128

MAIN COURSES

主菜

Confit de Canard

法式油封鸭腿

French-style Confit Duck Leg,
Sautéed Mushrooms and Kale, Pickled Red Cabbage,
Mashed Potatoes, Balsamic Honey Mustard Sauce
法式油封鸭腿，炒菌菇羽衣甘蓝，腌制紫甘蓝，
土豆泥，香醋蜂蜜芥末汁

238

Agneau de Nouvelle-Zélande

新西兰羔羊

Pan-seared Lamb Chops, House Blend Spices,
Confit Lamb Shoulder Pie, Fermented Bean Curd Mashed
Potatoes, Morels, Asparagus
香煎羔羊肋排，手工特调香料，油封羊肩派，
腐乳土豆泥，羊肚菌，青芦笋

298

Flétan d'Islande

冰岛比目鱼

Halibut Poached in Olive Oil, Mussels,
Trio of Peppers, Potato, Cauliflower Mushroom
橄榄油浸泡比目鱼，贻贝，三色剁椒，土豆，绣球菌

268

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DRY-AGED BEEF SELECTION
干式熟成牛排甄选

M7 Wagyu Rump Steak (300g)
干式熟成 M7 和牛臀盖牛排 (300克)
688

Wagyu A3 Sirloin (300g)
干式熟成 A3 黑毛和牛西冷牛排 (300克)
888

M5 T-Bone with Sichuan Pepper Butter (700g)
黄油花椒熟成 M5 和牛T骨牛排 (700克)
1,388

Choice of Sauce
酱汁选择

Black Pepper / Bordelaise
黑胡椒酱 / 波尔多红酒酱

Choice of House Butter
自制黄油选择

Garlic-Parsley / Anchovy
蒜香欧芹黄油 / 凤尾鱼黄油

Side Dish
佐配

French Fries, Seasonal Vegetables
薯条，炒时蔬

DESSERTS
甜品

Profiteroles
泡芙三重奏

Choux Puffs Filled with Vanilla Ice Cream,
Drizzled with Warm Chocolate Sauce,
Topped with Crushed Almonds, Pistachios, Cashews
香草冰淇淋夹心，热巧克力酱淋面，坚果碎（杏仁 / 开心果 / 腰果）

108

Chocolate & Caramel Fondant
巧克力焦糖熔岩蛋糕

Warm Molten Core, Salted Caramel Ice Cream
温热流心内馅，搭配海盐焦糖冰淇淋

78

Tarte Tatin

翻转苹果挞

Caramelized Upside-Down Apple Tart, Crème Fraîche
焦糖慢焖苹果挞，搭配法式酸奶油

78

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

Light & Refreshing, with a Honey Tuile
清爽低脂慕斯，搭配蜂蜜薄脆

78

Artisanal Cheese Selection
精选手工芝士拼盘

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

88