MAISON LAMELOISE SHANGHAI

Savories from Chagny to Shanghai | 开胃小点从沙尼到上海

Red Mullet | 金线鱼
piquillos & cream cheese dumpling | eggplant caponata | grilled vegetables bouillon
甜椒和奶油芝士饺子 | 茄瓜烩 | 烤制蔬菜高汤

Or 或者

King Crab | 帝王蟹
in the spirit of a tart | fennel & crab salad | legs "chaud-froid" | Timur pepper & orange granité
塔壳 | 茴香和蟹肉沙拉 | 蟹腿 | 葡萄柚花椒味橙子冰沙

Yellow Fish | 黄鱼
confit in an aromatic oil | corn purée | artichokes | mussel & saffron foam
香料油里油封 | 玉米泥 | 洋蓟 | 青口贝藏红花慕斯

Abalone & Caviar | 鲍鱼和鱼子酱
under a thin almond milk leaf | seared abalone | sour cauliflower | caramelized spices consommé
杏仁奶皮 | 香煎鲍鱼 | 酸花菜 | 焦糖香料汤

Brittany Blue Lobster | 布列塔尼蓝龙虾
cooked in a crustacean butter | potato ravioli | sweet peas | lobster & ginger bread sauce
虾壳黄油里烹制 | 土豆饺子 | 甜豆 | 龙虾和姜味面包汁

Duck | 鸭肉
slow cooked fillet strips | duck leg cervelat | seasonal mushrooms | squash & zucchini | cherry & duck jus
低温煮制鸭肉里脊 | 鸭腿卷 | 时令菌菇 | 南瓜和节瓜 | 樱桃味鸭肉汁

Or 或者

Beef Tenderloin | 和牛里脊
roasted | porcini melba | rosemary & onion coulis | smoked beef jus
烤制 | 脆牛肝菌 | 迷迭香风味洋葱酱 | 烟熏牛肉汁

Pre-Dessert | 前甜点

Apricot | 杏子
iced genepi parfait | french vanilla cream | yellow wine caramelized apricot & sorbet | apricot sauce
利口酒冻 | 法式香草奶油 | 黄酒焦糖味杏子和雪芭 | 杏子汁

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Prices are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
所有价格均以人民币计算并需加收 15%服务费。点单前请您告知我们的员工对任何特殊食物的过敏或忌口。

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Menu Dégustation1988RMB: Red Mullet, Yellow Fish, Abalone, Duck, Apricot
品鉴套餐 1988RMB/位：金线鱼，黄鱼，鲍鱼，鸭肉，杏子

Grand Menu 2488RMB: Red Mullet or King Crab, Yellow Fish, Abalone, Lobster, Duck or Beef
La Carte des Desserts
至尊套餐 2488RMB/位：金线鱼或帝王蟹，黄鱼，鲍鱼，龙虾，鸭肉或牛肉，自选甜品

Dégustation Wine Pairing 1388 RMB
品鉴套餐-餐酒搭配 1388RMB **(90 ml / glass 杯)**

Grand Wine Pairing 1888 RMB
至尊套餐-餐酒搭配 1888RMB **(90 ml / glass 杯)**

不包含酒水及服务费

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La Carte des Desserts

甜点菜单

288 rmb

Apricot | 杏子
iced genepi parfait | French vanilla cream | yellow wine caramelized apricot & sorbet | apricot sauce
利口酒冻 | 法式香草奶油 | 黄酒焦糖味杏子和雪芭 | 杏子汁

Chocolate | 巧克力
like a millefeuille | blackcurrant jam | toasted vanilla | chocolate & ginger sauce
千层酥 | 黑加仑果酱 | 烤制香草 | 姜味巧克力汁

Crêpes Suzette | 苏泽特法式薄饼
flamed in front of you with Grand Marnier
柑曼怡力娇酒火焰可丽饼桌边服务

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