

Menu Dégustation

« Découvrez une multitude de saveurs au fil des saisons »

Pour Commencer

北海道海膽配巴馬臣咖啡鬆餅

Sea urchin topped on parmesan biscuit flavored with coffee

LA SERIOLE

平政魚刺身薄片配橘子醬汁及法國辣椒粉

Wild king yellowtail carpaccio with citrus dressing, Imperial caviar and Espelette pepper

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L'ŒUF DE POULE

白松露伴香煎珍珠飯餅及糖心雞蛋

Soft boiled egg on golden pearl rice with Alba white truffle

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LA SAINT-JACQUES

香煎原隻帶子配南瓜開心果油

Pan-seared scallop with pumpkin and pistachio oil

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*LE HOMARD BLEU

香烤龍蝦配辣濃湯伴法國青豆

Roasted blue lobster, stewed green peas and spicy bisque sauce style "bouillabaisse"

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LE BLACK COD

味噌烤鱈魚柳配馬拉巴黑胡椒汁

Caramelized black cod with Malabar black pepper sauce

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LE PIGEON

慢煮法國乳鴿鴨肝卷

Slow cooked French pigeon with foie gras and mashed potato

OR

LE BŒUF WAGYU

板燒日本 A4 和牛伴辣根芥末醬 (附加 \$400)

Grilled A4 Japanese Wagyu beef with horseradish mustard (supplement \$400)

*LA MANDARINE

科西嘉柑橘冰沙配濃郁柚子果醬

Corsican mandarin granita with creamy yuzu confit

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LE MONT-BLANC

糖漬栗子半球配流心干邑及黑加倫子雪葩

Half-sphere of glazed chestnut, molten XO cognac center, black currant sorbet

LE MOKA OU LE THÉ

咖啡 或 茗茶

所有麵包均由自家烘焙團隊每天新鮮製造

如對任何食物敏感請於點菜時告知服務員

6 道菜 HK\$2,680 另加壹服務費

8 道菜 HK\$2,980 另加壹服務費

只限整桌及同款套餐

LA CARTE DES PLATS EN PETITES PORTIONS DÉGUSTATION

SMALL TASTING PORTIONS

*LE JAMBON «IBERICO DE BELLOTA» 西班牙高級伊比利火腿伴蕃茄多士 "Joselito Gran Reserva" ham with toasted bread and tomato	400
*LA SERIOLE 平政魚刺身薄片配橘子醬汁及法國辣椒粉 Wild king yellowtail carpaccio with citrus dressing, Imperial caviar and Espelette pepper	480
*LE FOIE GRAS 經典鴨肝批配時令生果及薑粒 Duck foie gras torchon with seasonal fruits and candied ginger	300
*LE CRABE 蘿蔔片包帝皇蟹肉伴甜酸醬汁 Alaskan king crab in Rosemary-infused turnip raviolis with sweet and sour dressing.....	280
*LA BETTERAVE 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩 Beetroot and apple duo with avocado, served with green mustard sorbet	240
*LA RAVIOLE 蟹蝦雲吞伴黑松露及香濃鴨肝醬 Scampi ravioli with black truffle and foie gras sauce, braised green cabbage	340
*LA CHATAIGNE 絲滑栗子濃湯佐煙燻辣椒奶油 Fine chestnut "velouté" with smoked cream and piment	310
*L'ŒUF DE POULE 白松露伴香煎珍珠飯餅及糖心雞蛋 Soft boiled egg on golden pearl rice with Alba white truffle.....	580
*LA LANGOUSTINE 脆炸螯蝦配羅勒汁 Crispy langoustine papillote with basil	300
LE RIZ 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米 Risotto style rice with pimientos and vegetable couscous	280
LE BLACK COD 味噌烤鱈魚柳配馬拉巴黑胡椒汁 Caramelized black cod with Malabar black pepper sauce	430
LA SAINT-JACQUES 香煎原隻帶子配南瓜泥與開心果油 Pan-seared scallop with pumpkin and pistachio oil	340
LE HOMARD 香烤龍蝦配辣濃湯伴法國青豆 Roasted lobster, stewed green peas and spicy bisque sauce style "bouillabaisse"	500
LE PIGEON 慢煮法國乳鴿鴨肝卷 Slow cooked French pigeon with foie gras and mashed potato	520
L'AGNEAU 鐵板燒法國嫩羊架配新鮮百里香及油封蒜 Milk fed lamb cutlets with fresh thyme and pink garlic.....	500
LE BURGER 迷你日本和牛鴨肝漢堡及自家製幼薯條 Japanese Wagyu beef and foie gras mini burgers with hand cut French fries	510
LE BŒUF WAGYU 板燒日本 A4 和牛伴辣根芥末醬 Grilled A4 Japanese Wagyu beef with horseradish mustard	880

If you have a time constraint,
Please let your waiter know when you place your order.
We shall do our best to meet it

 Plats végétariens 素食菜式

所有麵包均由自家烘焙團隊每天新鮮製造
如對任何食物敏感請於點菜時告知服務員
所有價目另加壹服務費



For Lunch & Dinner
LES ENTRÉES FROIDES ET CHAUDES
 HOT AND COLD APPETIZERS

LE JAMBON «IBERICO DE BELLOTA»	西班牙高級伊比利火腿伴蕃茄多士	
"Joselito Gran Reserva" ham with toasted bread and tomato		750
 LA BETTERAVE	法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩	
Beetroot and apple duo with avocado, served with green mustard sorbet		500
LE CAVIAR IMPERIAL DE SOLOGNE	經典魚子醬及新鮮蟹肉配龍蝦果凍	
A surprise of Sologne Imperial caviar served with Alaskan king crab		920
LE FOIE GRAS	經典鴨肝批配時令生果及薑粒	
Duck foie gras torchon with seasonal fruits and candied ginger		520
L'ONGLET DE BŒUF	韃靼式新鮮日本牛肉配黑松露及自家製幼薯條	
Steak tartar with black truffle and hand cut French fries		750
LE CRABE	蘿蔔片包帝皇蟹肉伴甜酸醬汁	
Alaskan king crab in Rosemary-infused turnip raviolis with sweet and sour dressing		800
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LA SAINT-JACQUES	香煎原隻帶子配南瓜泥與開心果油	
Pan-seared scallops with pumpkin and pistachio oil.....		890
L'ŒUF DE POULE	法國特級魚子醬伴脆炸溫泉雞蛋	
Sologne Imperial caviar over a crispy poached egg.....		980
LA LANGOUSTINE	螯蝦雲吞伴黑松露及香濃鴨肝醬	
Scampi raviolis with black truffle and foie gras sauce		910



Vegetarian dishes / 素菜菜式

請查詢服務員有關更多廚師推介素菜菜色
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For Lunch & Dinner
LES POISSONS ET LES VIANDES
FISH AND MEAT ENTREES

LA SOLE 鐵板煎法國龍利魚配柚子醬

Teppanyaki Dover sole in grenobloise style with aromatics condiments1080

LE BLACK COD 味噌烤鱈魚柳配馬拉巴黑胡椒汁

Caramelized black cod with Malabar black pepper sauce 780

LES SPAGHETTIS 招牌龍蝦意大利麵配龍蝦泡沫

Blue lobster spaghetti in our style with spiced coral sauce 980

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L'AGNEAU 鐵板燒法國嫩羊架配新鮮百里香及油封蒜

Milk fed Pyrenean lamb cutlets with fresh thyme and pink garlic 780

LE BŒUF WAGYU 板燒日本 A4 和牛伴辣根芥末醬

Grilled A4 Japanese Wagyu beef with horseradish mustard 1680

LA CÔTE DE VEAU 香烤小牛肋排佐白松露義大利麵（雙人份）

Grilled veal chop with taglioni pasta and white truffle (for two)1780

LA PINTADE 燒焗法國珍珠雞及原件鴨肝(最少兩人或以上--需時 60 分鐘)

Roasted guinea fowl and a whole piece of duck foie gras served with confit potatoes

(Minimum for two or above, take 60 minutes) 2880



Vegetarian dishes / 素菜菜式

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~ COMPOSEZ VOTRE DÉJEUNER SELON VOTRE APPÉTIT ~

-LUNCH AT YOUR OWN COMPOSITION-

MENU DÉCOUVERTE \$880

L'Amuse-Bouche

Appetizer/頭盤

Choice of 1 Main Course

任選一道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

MENU PLAISIR \$ 1180

L'Amuse-Bouche

Choice of 2 Appetizers

任選兩道頭盤

Choice of 1 Main Course

任選一道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

MENU GOURMET \$1580

L'Amuse-Bouche

Choice of 2 Appetizers

任選兩道頭盤

Choice of 2 Main Courses

任選兩道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

玻璃樽裝依雲天然礦泉水/有氣礦泉水\$98 /位

All prices are subject to 10% service charge

LES ENTRÉES / APPETIZERS

 **LA BETTERAVE** 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩
Beetroot and apple duo with avocado, served with green mustard sorbet

LE CRABE 蘿蔔片包帝皇蟹肉伴甜酸醬汁
Alaskan king crab in Rosemary-infused turnip raviolis with sweet and sour dressing

LA SERIOLE 平政魚刺身薄片配橘子醬汁及法國辣椒粉 (9g 魚子醬附加 \$300)
Wild king yellowtail carpaccio with citrus dressing and Espelette pepper (additional 9g caviar \$300)

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LA CHATAIGNE 絲滑栗子濃湯佐煙燻辣椒奶油
Fine chestnut "velouté" with smoked cream and piment

LA LANGOUSTINE 脆炸螯蝦配羅勒汁 (附加 \$280)
Crispy langoustine papillote with basil (supplement \$280)

LES PLATS / MAIN COURSES

LE BLACK COD 味噌烤鱈魚柳配馬拉巴黑胡椒汁
Caramelized black cod with Malabar black pepper sauce

LE HOMARD DU MAINE 緬因龍蝦意大利麵及龍蝦泡沫 (附加 \$200)
Maine lobster spaghetti with coral emulsion (supplement \$200)

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 **LE RIZ** 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米
Risotto style rice with pimientos and vegetable couscous

LE BŒUF WAGYU 板燒日本 A4 和牛伴辣根芥末醬 (附加 \$480)
Grilled A4 Japanese Wagyu beef with horseradish mustard (supplement \$480)

LA VOLAILLE 慢煮鴨肝雞肉卷配甜豆土耳其小麥燉飯
Duo of chicken and foie gras, spelt risotto with snow pea

LES DESSERTS OU LES FROMAGES / DESSERTS OR CHEESE

LES FROMAGES 精選法國芝士
Fine French selection of cheese platter

LE RAISIN MUSCAT 羅醋栗酒果凍伴茉莉花香印葡萄及白酒雪葩
Jasmine-infused Muscat grapes on a refined jelly, brightened with Gewürztraminer sorbet

LA POIRE FRANCE 法式紅酒香梨慕斯配蕎麥脆片
A gourmet harmony, delicate pear mousse with buckwheat crisp

LA NOISETTE 46%牛奶朱古力球配焦糖榛子及糖漬檸檬
The hazelnut from Lot-et-Garonne, in an intense praline harmony, embraced by a Bahibé chocolate shell

所有麵包均由自家烘焙團隊每天新鮮製造
ALL OUR BREADS ARE MADE IN HOUSE BY OUR BAKER



Plats végétariens / 素食菜式

如對任何食物敏感請於點菜時告知服務員



LA CARTE DES DESSERTS

\$ 240

LES FROMAGES DE NOS REGIONS

精選法國芝士

Fine imported cheeses selection plate

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LE CITRON

特製糖球配檸檬慕絲及佛手柑雪葩

Refreshing sugar sphere with lemon mousse, bergamot sorbet

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LE SOUFFLÉ

香濃朱古力梳乎厘配雲呢拿雪糕

(製作需時 20 分鐘)

Signature Guanaja chocolate soufflé, served with Tahitian vanilla ice cream

(Preparation time is 20 minutes)

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LE MONT-BLANC

糖漬栗子半球配流心干邑及黑加倫子雪葩

Half-sphere of glazed chestnut, molten XO cognac center, black currant sorbet

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LA POMME D'AMOUR

法式蘋果奶酪慕斯配果仁脆餅

Apple of love, caramel splinters, airy mousse and lively freshness

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