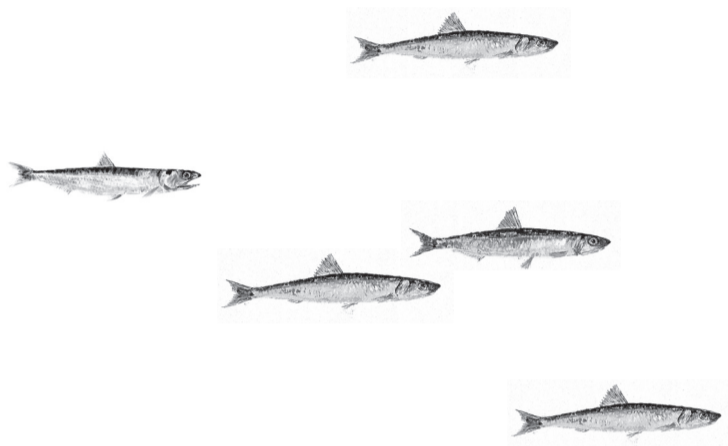


WEEKEND LUNCH AT RECH

MENU INCLUDES STARTER, MAIN COURSE, CHEESE AND DESSERT

588



OYSTERS 生蠔

Princesse de Kermancy, Creuses Spéciales n°2

特級諾曼第生蠔

PER SIX 450

Princesse de Kermancy, La Royale n°2

皇家生蠔

PER SIX 490

Fine de claire, Marennes Oléron n°3

芬蒂克雷生蠔

PER SIX 390

Princesse de Kermancy, Plate de Belon n°0

貝隆生蠔

PER SIX 490

WINE RECOMMENDATION

BY THE GLASS

150

2009 Champagne – Grand Vintage – Moët & Chandon

or

2016 Bourgogne – Mâcon-Village – Louis Jadot

or

2015 Bourgogne Hautes-Côtes de Nuits – Domaine Dominique Guyon

UNLIMITED (UNTIL 3PM)

388

DISCOVERY

BY THE GLASS

88

TO START...

Shellfish and crustaceans

貝類 · 海鮮



STARTERS

Grilled octopus and tiny potato salad

香烤魷魚 · 小馬鈴薯沙律

or

Wild mushroom velouté, light whipped cream

蘑菇忌廉湯

or

'Club' crab and mango

蟹 · 香芒



MAIN COURSES

Grand Aioli

鱈魚 · 香蒜蛋黃醬

or

Our bouillabaisse

馬賽魚湯

or

Small spelt from Haute-Provence,
seasonal vegetables, herb pesto

普羅旺斯小麥窩 · 時令蔬菜 · 香草醬

or

additional 198 per person

Rossini beef fillet, soufflé potato

牛柳配薯泥



CHEESE

Our famous Camembert

金文畢芝士



DESSERTS BY THOMAS MOULIN

Crêpes Suzette

橙酒煮班戟

or

Hazelnut Soufflé

榛子梳芙厘

or

Pear contemporary vacherin

梨子蛋白脆餅

or

Your choice of Paris-Parisienne

自選法式甜品

HAZELNUT COMPOSITION 榛子蛋糕

LEMON-YUZU TARTLET 檸檬柚子撻

CARAMEL AND COFFEE CAKE 焦糖咖啡蛋糕

COCONUT-EXOTIC FRUIT 椰子水果蛋糕

CITRUS CHEESECAKE 柑橘芝士蛋糕