

SEAFOOD 海鮮

FOR 2 兩位用

ROYAL PLATTER

海鮮拼盤

1,900

1 crab tourteau 蟹

4 langoustines 小龍蝦

6 pink shrimps 粉紅蝦

3 Creuses speciale n°2 特級諾曼第生蠔

3 Fines de Claire n°3 芬蒂克雷生蠔

3 Princesse de Kermancy Plate de Belon n°0

貝隆生蠔

3 Creuses la Royale n°2 皇家生蠔

6 hard clams 花蛤

2 clams 蛤蜊

Whelks 翡翠螺

Periwinkles 海螺

Grey shrimps 蝦

CRUSTACEAN

PLATTER

精選海鮮拼盤

1,200

Langoustines 小龍蝦

Pink shrimps 蝦

Blue lobster 藍龍蝦

TO DIP IN MAYONNAISE

蘸點蛋黃醬享用

OYSTER 生蠔

Princesse de Kermancy

Creuses spéciales n°2

特級諾曼第生蠔

PER SIX 450

Princesse de Kermancy

Plate de Belon n°0

貝隆生蠔

PER SIX 490

Fines de Claire

Marennes Oléron n°3

芬蒂克雷生蠔

PER SIX 390

Princesse de Kermancy

La Royale n°2

皇家生蠔

PER SIX 490

SPECIAL WINE

PAIRING

2015

Alsace - Riesling

Buehl

Schieferkopf

by Jeroboam

280 BY THE GLASS

840 BY THE CARAFE (450 ML)

1,400 BY THE CARAFE (750 ML)

STARTER 頭盤

Grey mullet carpaccio, sea urchin

鱈魚片配海膽

210

Gilt-head bream ceviche, leche de tigre

生醃金鯛魚

230

Quick-seared langoustines, ginger and lime

煎小龍蝦配薑及青檸

350

Warm oysters with Champagne, caviar

香檳焗蠔配魚子醬

520

Grilled sea scallops, butternut squash, chestnut

烤扇貝配胡桃南瓜及栗子

430

Root vegetables, black truffle

根莖蔬菜 · 黑松露

250

'Club' crab and mango

蟹 · 香芒

240

Octopus, coco beans and iodized herbs

八爪魚配可可豆及香草

210

FISH & SHELLFISH 魚及海鮮

Grenobloise-style skate wing

格勒諾布爾式魔鬼魚

440

Sealed cocotte of blue lobster and artisanal pasta

藍龍蝦意粉

590

Line-caught sea bass on scales, artichoke-citron-coriander

手釣海鱸魚配朝鮮薊 · 檸檬及芫荽

540

Wild cod aioli

鱈魚 · 香蒜蛋黃醬

370

WHOLE 全魚及海鮮

Local spiny lobster, smoked aubergine

本地龍蝦 · 煙燻茄子

100GR 160

Pan-seared large sole with half-salted butter, tiny potatoes

香煎牛油龍脷魚 · 小馬鈴薯

100GR 130

MEAT & POULTRY 肉及家禽

Roasted corn-fed chicken, girolles and chickpeas

烤雞配黃菌及鷹嘴豆

460

Beef Chateaubriand in brioche

香焗法式奶油麵包頂級牛柳

FOR TWO 1,098

Rossini beef fillet, souffléed potatoes

牛柳配薯泥

580

CHEESE 芝士

Our famous whole Camembert

金文畢芝士

120

DESSERT BY THOMAS MOULIN

甜品

Baked Alaska, flambéed just for you

火焰雪山

FOR TWO 180

Mr Rech: Hazelnut ice cream and hot chocolate sauce*

Mr Rech: 榛子雪糕配朱古力醬*

120

Our XL eclair, chocolate* or orange blossom

大泡芙, 朱古力* 或橙花

Raw and cooked pear, ginger, tangy jus with olive oil

香梨 · 薑

Lemon/kombu soufflé

檸檬昆布梳乎里

Homemade ice cream & sorbet

自家製雪糕及雪葩

* CHOCOLATE FROM OUR MANUFACTURE IN PARIS

* 巴黎自家廠房朱古力

SIGNATURE MENU

1,188

Grey mullet carpaccio, sea urchin

鱈魚片配海膽



Small spelt from Haute-Provence, seasonal vegetables

普羅旺斯小麥窩 · 時令蔬菜 · 香草醬



Bouillabaisse

馬賽魚湯



Our famous Camembert

金文畢芝士



Savarin with rum of your choice, lightly whipped cream

法式秣酒蛋糕配香草忌廉

Wine pairing

Mediterranean 3 glasses 388

Authentic 4 glasses 688