

## 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

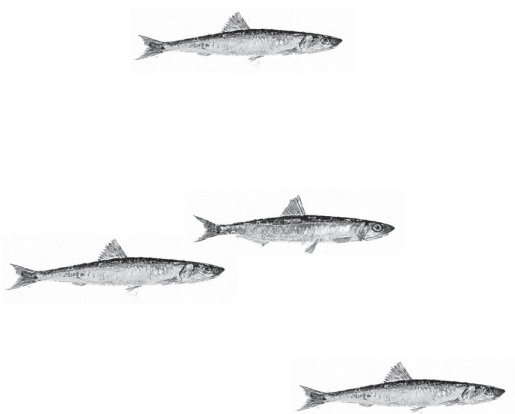
Langoustines 小龍蝦

Pink shrimps 蝦

Blue lobster 藍龍蝦

TO DIP IN MAYONNAISE

蘸點蛋黃醬享用



## SIGNATURE MENU

1,288

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

Authentic 4 glasses 688

## 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 potato

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