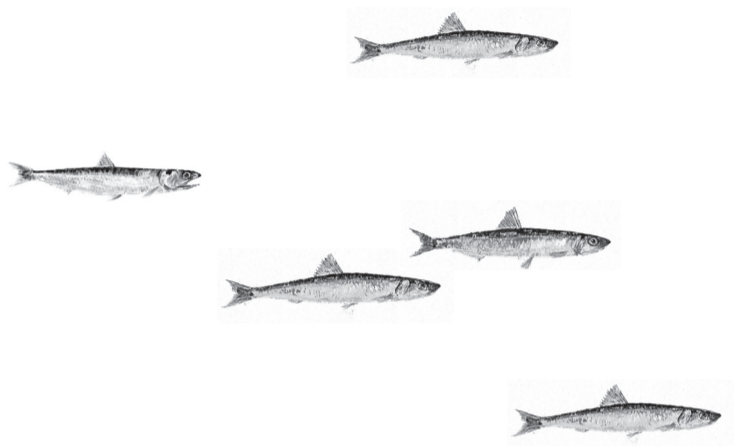


## WEEKEND LUNCH AT RECH

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

2017 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

Lobster velouté, light whipped cream

龍蝦忌廉湯

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, souffléed 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

Chocolate Soufflé

朱古力梳芙厘

or

Exotic fruits contemporary vacherin

雜果蛋白脆餅

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

CHOCOLATE-RASPBERRY CAKE 朱古力紅桑子蛋糕

COCONUT-EXOTIC FRUITS 椰子雜果蛋糕

CITRUS CHEESECAKE 柑橘芝士蛋糕