

SEAFOOD 海鮮

ROYAL PLATTER

特選海鮮拼盤

FOR TWO 1,980

- 1 Crab tourteau 麵包蟹
- 4 Langoustines 小龍蝦
- 6 Pink shrimps 粉紅蝦
- 3 Spéciales n°2 特級諾曼第生蠔
- 3 Fines de Claire n°3 芬蒂克雷生蠔
- 3 Plate de Belon n°0 貝隆生蠔
- 3 Tsarskaya n°3 塔斯卡亞生蠔
- 6 Hard clams 花蛤
- 2 Clams 蛤蜊
- Whelks 翡翠螺
- Periwinkles 海螺
- Grey shrimps 褐蝦

CRUSTACEAN PLATTER

精選海鮮拼盤

1,280

- 4 Langoustines 小龍蝦
 - 6 Pink shrimps 粉紅蝦
 - Blue lobster 藍龍蝦
- ### SEA PLATTER
- #### 海鮮拼盤
- FOR ONE 780
- 2 Fines de Claire 芬蒂克雷生蠔
 - 2 Tsarskaya 塔斯卡亞生蠔
 - 2 Creuses Spéciales 特級諾曼第生蠔
 - 6 Pink shrimps 粉紅蝦
 - 6 Hard Clams 花蛤
 - 6 Whelks 翡翠螺

SELECTION OF FRENCH OYSTERS

生蠔

PER SIX

Fines de Claire n°3
芬蒂克雷生蠔

390

Creuses Spéciales n°2

特級諾曼第生蠔

450

Plate de Belon n°0

貝隆生蠔

490

Tsarskaya n°3

塔斯卡亞生蠔

490

SELECTION OF SHELLFISH & CRUSTACEANS

自選海鮮

Blue Lobster 藍龍蝦

590 per piece

Crab tourteau 麵包蟹

400 per piece

Langoustine 小龍蝦

150 per piece

6 Pink shrimps 粉紅蝦

150



COASTAL TOUR DE FRANCE "LA BRETAGNE D'ALAIN DUCASSE"

1,288

"Cotriade" fish stew, potato and parsley

布列塔尼魚湯



Cookpot of buckwheat, squid-shellfish-salicornia

魷魚 · 貝類 · 海蓮子 · 小麥鍋



"Armoricaïne" style blue lobster, tarragon and heritage tomatoes

藍龍蝦 · 龍蒿 · 蕃茄



Apple and cider composition

蘋果 · 蘋果汽酒沙冰



Brittany shortbread, roasted figs and ribot milk ice cream

布列塔尼牛油餅 · 無花果 · 白脫牛奶雪糕

Wine pairing

688

STARTER 頭盤

Grey mullet carpaccio, sea urchin

鱈魚薄片 · 鮮海膽

248

Chilled blue lobster, radish and apple

藍龍蝦 · 蘿蔔 · 蘋果

410

Pan-seared langoustines, ginger and lime

煎小龍蝦配薑末青檸牛油

375

Crustacean velouté, lobster and Swiss chard ravioli

海鮮忌廉湯伴龍蝦及瑞士甜菜餛飩

348

Grilled sea scallops, broccoli and caviar, watercress emulsion

烤扇貝 · 西蘭花 · 魚子醬

498

Cookpot of seasonal vegetables, herb pesto

法式鮮果時蔬鍋



258

'Club' crab and mango

蟹肉香芒沙律

240

Refreshed half-cooked salmon, green sauce

法式慢煮三文魚柳配香草醬汁

220

FISH & SHELLFISH 魚類及海鮮

Grenobloise-style skate wing

格勒諾布爾式魔鬼魚

450

Sealed cocotte of blue lobster and coco beans

焗藍龍蝦 · 白豆

658

Line-caught turbot, artichokes and black olives

手釣多寶魚 · 朝鮮薊 · 黑橄欖

688

Wild cod aioli

鱈魚 · 香蒜蛋黃醬

380

WHOLE 全魚及海鮮

Local spiny lobster, courgette and tomato

原隻本地龍蝦伴意大利青瓜 · 蕃茄

100GR 165

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

香煎原條龍脷魚配牛油汁 · 馬鈴薯

100GR 135

MEAT & POULTRY 肉類及家禽

Roasted corn-fed chicken, girolles and crayfish

烤粟飼雞配黃菌及小龍蝦

488

Beef Chateaubriand in brioche

法式麵包焗牛柳

FOR TWO 1,150

Rossini beef fillet, turnip and salicornia

香煎牛柳伴鴨肝配蘿蔔及海蓬子

610

CHEESE 芝士

Our famous whole Camembert

金文畢芝士

120

DESSERT 甜品

Baked Alaska, flambéed just for you

火焰雪山

FOR TWO 180

Mrs Rech: Ice fromage blanc and red berry succès

Mrs Rech: 茅屋芝士配草莓

120

Our XL eclair, chocolate* or vanilla

大泡芙, 朱古力* 或香草

Apricots and Bataks berry

杏桃 · 巴塔克胡椒

Hazelnut soufflé, coffee ice cream

榛子梳乎厘 · 咖啡雪糕

Homemade ice cream & sorbet

自家製雪糕及雪葩

*CHOCOLATE FROM OUR MANUFACTURE IN PARIS

*巴黎自家廠房製朱古力

