





## APPETIZER

	Hairy crab broth, hibiscus infusion	618
	Warm guinea fowl pie, fennel and black olives	748
	Mediterranean gamberoni delicate gelée, gold caviar	998
	Steamed duck foie gras, cherry-rhubarb, toasted brioche	688
	Small spelt from Haute-Provence, seasonal vegetables, shaved black truffle	508

## FISH & CRUSTACEAN

	Line-caught sea bass, violon courgettes and redcurrant, cooking jus	708
	Turbot with half-salted butter, baby beetroots, truffle condiment	828
	Lightly smoked blue lobster, aubergines and hazelnut, homardine	888



## POULTRY & MEAT

	Grilled pigeon, turnips and peanuts, salmis sauce	748
	Saddle and rack of Pyrénées lamb, raw and cooked artichokes	718
	Farm veal chop, ceps and marjoram	678

## CHEESE

	Assortment of 4 French cheeses, crackers	188
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## DESSERT 188

	Softly spiced tapioca, milk jam	
	Rum baba like in Monte-Carlo	
	Iced and confit peach, rosé Champagne granité	
	Cherry and bitter almond soufflé	
	Strawberry and raspberry, fromage blanc sorbet	
	Coffee and chocolate from our Manufacture in Paris, toasted buckwheat	

## SIGNATURE MENU

	4 HALF DISHES INDICATED BY  , CHEESE AND 2 DESSERTS	1 888
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 Mediterranean gamberoni delicate gelée, gold caviar

 Steamed duck foie gras, cherry-rhubarb, toasted brioche

Small spelt from Haute-Provence, seasonal vegetables, shaved black truffle

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 Line-caught sea bass, violon courgettes and redcurrant, cooking jus


Turbot with half-salted butter, baby beetroots, truffle condiment

Lightly smoked blue lobster, aubergines and hazelnut, homardine

## POULTRY & MEAT

Grilled pigeon, turnips and peanuts, salmis sauce

Saddle and rack of Pyrénées lamb, raw and cooked artichokes

 Farm veal chop, ceps and marjoram

## CHEESE

Assortment of 4 French cheeses, crackers

## DESSERT

Softly spiced tapioca, milk jam

Rum baba like in Monte-Carlo

Iced and confit peach, rosé Champagne granité

Cherry and bitter almond soufflé



 Strawberry and raspberry, fromage blanc sorbet

 Coffee and chocolate from our Manufacture in Paris, toasted buckwheat


## SIGNATURE MENU

4 HALF DISHES INDICATED BY , CHEESE AND 2 DESSERTS


## 前菜

大紅花大閘蟹湯	618
珍珠雞暖批、茴香及黑欖	748
 地中海紅蝦凍、金魚子醬	998
 蒸鴨肝、車厘子、大黃、烤法式牛油包	688
上普羅旺斯斯佩耳特小麥、時令蔬菜、黑松露薄片	508

## 魚及甲殼類

 活締手線捕海鱸連魚鱗、翠玉瓜	708
半鹽牛油多寶魚、迷你甜菜根、松露醬	828
微燻藍龍蝦、茄子、榛子、龍蝦醬	888



## 禽鳥及肉類

烤乳鴿、蘿蔔、花生、鴿汁醬	748
法國比利牛斯羊扒, 亞枝竹	718
 牛仔扒, 牛肝菌, 墨角蘭	678


## 芝士

精選四款法國芝士、餅乾	188
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## 甜品 188

秘製西米、牛奶醬	
蒙地卡羅式杯酒蛋糕	
凍桃, 粉紅香檳冰沙	
杏仁車厘子梳乎厘, 車厘子雪葩	
 草莓及覆盆子 鮮忌廉芝士雪芭	
 咖啡、巴黎自家廠房朱古力、烤蕎麥	

## 嚐味套餐

四款標有  的菜式各半份、芝士及兩款甜品	1 888
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## 前菜

大紅花大閘蟹湯

珍珠雞暖批、茴香及黑欖

 地中海紅蝦凍、金魚子醬

 蒸鴨肝、車厘子、大黃、烤法式牛油包

上普羅旺斯斯佩耳特小麥、時令蔬菜、黑松露薄片

## 魚及甲殼類

 活締手線捕海鱸連魚鱗、翠玉瓜


半鹽牛油多寶魚、迷你甜菜根、松露醬

微燻藍龍蝦、茄子、榛子、龍蝦醬

## 禽鳥及肉類

烤乳鴿、蘿蔔、花生、鴿汁醬

法國比利牛斯羊扒, 亞枝竹

 牛仔扒, 牛肝菌, 墨角蘭

## 芝士

精選四款法國芝士、餅乾


## 甜品

秘製西米、牛奶醬

蒙地卡羅式杯酒蛋糕


凍桃, 粉紅香檳冰沙

杏仁車厘子梳乎厘, 車厘子雪葩

 草莓及覆盆子 鮮忌廉芝士雪芭

 咖啡、巴黎自家廠房朱古力、烤蕎麥

## 嚐味套餐

四款標有  的菜式各半份、芝士及兩款甜品