



秋季精选 2022

午餐

LUNCH

Autumn Collection 2022



OLIVIER PISTRE

Executive Chef



CULINARY PHILOSOPHY

Classic French Elegance Reinvented by Chef Olivier Pistré

Culinary art carries a strong belief in respecting the authenticity of its various cuisines, and mastering techniques with seasonal products from sustainable and resources.

Influenced by the French styles of cooking and experiences at several Michelin-starred restaurants, Executive Chef Olivier Pistré is redefining and elevating the culinary scene in Shanghai.

Chef Olivier believes that in every expression of culinary art, lies a hidden poem for both the mind and heart. His dishes possess spirit, his flavors display unbridled passion, and combined they make emotional experiences that tell grand stories of excellence.

LA PASSION EST UN DÉSIR QUI SE MUE EN PLAISIR ÉTERNEL



LUNCH

RMB 408 *Three Courses*

*Includes a Cup of Coffee or Tea of Your Choice
All Our Breads and Butter Selections are Made in House*

* All prices are in RMB and subject to 10% service charge and prevailing government taxes
Please advise our staff if you have any food allergies or special dietary requirements

STARTER

SOFT BOILED HEN’ S EGG

Mushroom Ragout & Foam / Shaved Parmesan

or

BUTTERNUT PUMPKIN VELOUTÉ

Pumpkin “Ragout” / Goat Cheese / Croutons

or

BEEF & CARROTS TEXTURE ②

Braised Beef / Beef Consommé / Pickled Carrots & Sorbet

or

FROG LEG + RMB 88 ③

Confit Garlic / Parsley & Shellfish Sauce

or

SALMON GRAVLAX

Horseraddish Cream / Plums / Apple / Pickled Melon

or



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① VEGETARIAN ② SEAFOOD ③ BEEF ④ PORK ⑤ ALCOHOL ⑥ NUTS

SOFT BOILED HEN’ S EGG



TIGER PRAWN IN 3 WAYS

STARTER

⑤ **SLOW-COOKED OCTOPUS CARPACCIO**

Red Capsicum "Piperade" & Smoked Paprika / Hazelnut Oil

or

⑤ **TIGER PRAWN IN 3 WAYS**

Tartare / Seared / Consommé & Garum

or

⑤ ① **NEW ZEALAND KING LANGOUSTINE** + RMB 168

Caviar Perseus N°1 Baerii / Sauce Champagne

or

⑤ **FRESHLY SHUCKED OYSTER "ANCELIN" N°3 MARENNES D'OLERON**

3 pieces + RMB 108 6 pieces + RMB 198

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⑤ VEGETARIAN ⑤ SEAFOOD ⑤ BEEF ⑤ PORK ⑤ ALCOHOL ⑤ NUTS

MAIN

JADE AUTUMN GARDEN (V)

Rooted Vegetables Cooked with Juniper

or

GOLDEN SEA BREAM (S)(P)

White Bean with Ham & Tomatoes / Sage & Spinach Sauce

or

SALMON CONFIT (S)(N)

Cauliflower / Roasted Almond / Anis Beurre Blanc

or

DOVER SOLE (S)

Potato Liegeois / Citrus & Capers “Grenobloise” Sauce

or

“BOUILLABAISSÉ” + RMB 158 (S)(A)

Abalone / King Prawn Carabineros / Sea Bream / “Bouillabaisse” Fish Soup

or



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GOLDEN SEA BREAM



NETHERLAND VEAL RIBEYE

MAIN

NETHERLAND VEAL RIBEYE

Char-Grilled / Confit & Grilled Eggplant / Arugula / Veal Jus
or

Ⓑ Ⓐ BEEF CHEEK

Slow-Cooked Beef Cheek / Cromesquis / Arugula Pesto Sauce
or

Ⓐ NEW ZEALAND VENISON LOIN “AU CAPUCIN” + RMB 128

Blackcurrant / Salt & Coffee Crust Celeriac / Beetroot / “Grand-Veneur” Sauce
or

Ⓢ Ⓑ Ⓐ DRY-AGED BEEF

TENDERLOIN	80g + RMB 118	160g + RMB 228
SIRLOIN	80g + RMB 158	160g + RMB 308
<i>Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow /</i> <i>Potato Purée / Cabbage / “Yunnan” Black Truffle</i>		

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DESSERT

HOT CHOCOLATE

Crispy Rock & Flowing Lava / Tabiti Vanilla Ice Cream

or

GRAND-MARNIER SOUFFLÉ ①

Flamed with Grand-Marnier + RMB 28

or

FRENCH TOAST ①

Armagnac & Pruneaux Ice Cream

or

CHESTNUT ①

Chestnut Crèmeux, Mousse

or

ARTISANAL CHEESE FROM FRANCE + RMB 38 ①

A Personal and Seasonal “Artisan” Cheese Selection



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CHESTNUT

① VEGETARIAN ② SEAFOOD ③ BEEF ④ PORK ⑤ ALCOHOL ⑥ NUTS



DRINKS SELECTION

CHAMPAGNE AND SPARKLING

Devaux, Cuvee Rose Brut, NV, Champagne, France

RMB 190 *Per Glass*

Veuve Clicquot Yellow Label Brut NV, Champagne, France

RMB 120 *Per Glass*

Ruggeri, Agero, Prosecco, Veneto, Italy

RMB 80 *Per Glass*

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DRINKS SELECTION

WHITE WINE

Domaine Lebrun, Pouilly Fume, Loire Valley, France RMB 88 Per Glass

Lapostolle Single Vineyard Chardonnay, Casablanca, Chile RMB 110 Per Glass

Dr.Loosen Riesling Kabinett, Mosel, Germany RMB 110 Per Glass

RED WINE

Le Miccine, Chianti Classico Riserva, Tuscany, Italy RMB 108 Per Glass

Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina RMB 138 Per Glass

Hess Collection, Allomi Cabernet Sauvignon, Napa Valley, USA RMB 140 Per Glass

Amiral de Beychevelle, St Julien, Bordeaux, France RMB 178 Per Glass

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奥利维尔 · 皮斯特
行政总厨

烹饪哲学

重新演绎法式经典

美食代表着烹饪者于生活的美好憧憬，宛如艺术家的画作

来自法国卡斯特尔的奥利维尔 · 皮斯特先生热衷于
寻求当地新鲜及世界优质食材
结合精湛的烹饪技艺
使留存于历史中的法式美味再次以曼妙姿态呈现

曾先后供职于法国及摩纳哥奢华酒店的数家米其林星级餐厅的他
从西方一路向东
始终秉持着为每一位宾客的餐桌带来优雅而独特的美味艺术
令他们在共享之时，感受欢聚与分享之余的舌尖愉悦

激情是欲望之始，终将成为隽永绵长的愉悦



午餐

人民币 408 三道式

含一杯咖啡或茶可选

所有餐前面包及精选黄油均为店制

*以上价格为人民币，需加收10%服务费及政府现行税率
如果您对某些食物过敏或有特殊要求，请点菜前告知服务员

前菜

软煮溏心蛋

炒菌菇与奶沫，巴马臣芝士

或

奶油南瓜汤

煨南瓜，羊奶芝士，脆面包

或

牛肉与胡萝卜 ③

慢煮牛肉，牛肉清汤，腌渍胡萝卜与冰霜

或

嫩煎牛蛙腿 + 人民币 88 ⑤

油封大蒜，蛤蜊欧芹汁

或

生渍三文鱼柳

辣根奶油，腌渍李子，苹果，蜜瓜

或



软煮溏心蛋

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① 素食 ② 海鲜 ③ 牛肉 ④ 猪肉 ⑤ 酒精 ⑥ 坚果



虎虾三吃

前菜

⑤ 慢煮八爪鱼卡帕奇欧

烟熏红甜椒酱，榛子油

或

⑤ 虎虾三吃

生腌，嫩煎，虎虾清汤与鸡汁

或

⑤ ④ 新西兰海鳌虾 + 人民币 168

西伯利亚鲟鱼1号优选鱼子酱，香槟汁

或

⑤ 法国安之莲生蚝

3个 + 人民币 108 6个 + 人民币 198

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⑤ 素食 ⑤ 海鲜 ⑤ 牛肉 ⑤ 猪肉 ④ 酒精 ⑤ 坚果

主食

秋季翡翠田园鲜蔬 ⑤

根茎类时蔬与杜松子

或

金线鱼 ⑤⑥

西班牙火腿煮白豆，鼠尾草与菠菜汁

或

油封三文鱼 ⑤⑦

花菜，烤杏仁，茴香白葡萄酒汁

或

龙利鱼 ⑤

土豆奶沫，格勒诺布尔式柑橘和水瓜柳酱

或

法式马赛鱼汤 + 人民币 158 ⑤⑧

鲍鱼，帝王红虾，金线鱼，马赛鱼汤

或



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金线鱼



主食

荷兰小牛眼肉

碳烤眼肉，油封茄子，芝麻菜，小牛肉汁
或

②① 牛脸肉

低温慢煮牛脸肉，脆皮牛肉球，橄榄油芝麻菜汁
或

① 新西兰鹿肉 + 人民币 128

黑加仑，咖啡盐焗西芹根，甜菜头，鹿肉汁
或

③②① 熟成牛肉

牛柳	80克 + 人民币 118	160克 + 人民币 228
西冷	80克 + 人民币 158	160克 + 人民币 308

果木烟熏，生蚝海藻酱，波特酒洋葱，牛骨髓，土豆泥，大白菜，云南黑松露

多佛左口鱼

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甜品

热巧克力蛋糕

热巧克力熔岩蛋糕，大溪地香草冰激凌
或

柑曼怡舒芙蕾 [Ⓐ]

可额外选择柑曼怡酒火烧 + 人民币 28
或

法式吐司 [Ⓐ]

雅邑白兰地冰激凌，西梅
或

栗子的惊喜 [Ⓐ]

栗子奶油，慕斯
或

法式芝士盘 + 人民币 38 [Ⓝ]

私人精选当季手工芝士



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栗子的惊喜

[Ⓥ] 素食 [Ⓢ] 海鲜 [Ⓑ] 牛肉 [Ⓟ] 猪肉 [Ⓐ] 酒精 [Ⓝ] 坚果



饮品精选

香槟与气泡酒

罗兰白悦，特酿桃红香槟，法国	人民币 190 每杯
凯哥黄牌无年份干型香槟，法国	人民币 120 每杯
鲁杰里起泡酒，威尼托，意大利	人民币 80 每杯

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饮品精选

白葡萄酒

乐盼庄园白葡萄酒，普依芙美，法国	人民币 88 每杯
拉博丝特亚力山卓白葡萄酒，霞多丽，卡萨布兰卡，智利	人民币 110 每杯
露森卫恩日晷园珍藏雷司令，摩泽尔，德国	人民币 110 每杯

红葡萄酒

麦千尼酒庄，奇昂第经典珍藏，托斯卡纳，意大利	人民币 108 每杯
波斯卡酒庄，热血马尔贝克，门多萨，阿根廷	人民币 138 每杯
赫斯精选，赤霞珠，纳帕谷，美国	人民币 140 每杯
龙船将军，赤霞珠梅洛混酿，波尔多，法国	人民币 178 每杯

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