

# OUR MENU

Available from 12noon to 2.30pm (last order)

## 3-COURSE SET LUNCH

- HK\$248 -

### STARTER

ORGANIC GREEN SALAD, balsamic vinegar, pickles, green apple  
有機青菜沙律，意大利陳醋，醃菜，青蘋果

SOUP OF THE DAY

是日精選餐湯

PERFECT EGG, asparagus, morel mushroom,  
yellow wine sauce, bread crumbs

溫泉蛋，蘆筍，羊肚菌，黃酒汁，脆麵包糠

FOIE GRAS TERRINE, toasted bread (+HK\$80)

鴨肝凍批，焗麵包（另加HK\$80）

### MAIN COURSE

GRILLED SEA BASS, cabbage, Espelette pepper,  
verbena infused beurre blanc

燒海鱸魚，法國甜椒，香草白汁

GRILLED HOKKAIDO SCALLOPS, baby carrots,

'grenobloise' style beurre blanc (+HK\$80)

烤北海道帶子，小甘筍，市格勒諾布爾白汁（另加HK\$80）

36-HOUR BEEF CHEEK 'BOURGUIGNON', served with

seasonal vegetables

法式紅酒燉牛頰肉，時令蔬菜

GNOCCHI, asparagus, Parmesan foam

馬鈴薯糰子，蘆筍，巴馬臣芝士泡沫

### DESSERT

DESSERT OF THE DAY

是日精選甜品

MINI CHOCOLATE FONDANT, vanilla ice cream

迷你朱古力心太軟，雲呢拿雪糕

CHEESE PLATTER, 3 kind of French artisan cheese

芝士拼盤，三種法國傳統手工芝士

ESPRESSO / AMERICANO / LATTE / CAPPUCCINO / TEA\*

\*DESSERT + COFFEE/TEA (+HK\$20)

甜品 + 咖啡或茶（另加HK\$20）

## SIGNATURE DISHES

PÂTÉ EN CROÛTE, duck, chicken, pork, foie gras, pistachio, **208**  
served with salad

150g BEEF TARTARE, served with French fries or salad **208**

PITHIVIER OF PIGEON AND FOIE GRAS, French puff pastry, **398**  
cabbage (need 30 minutes)

TARTE TATIN, caramelised apple pie, vanilla ice cream **128**  
(recommended for 2 people)

CHEESE PLATER, 3 kind of French artisan cheese **98**

CHEESE PLATER, 5 kind of French artisan cheese **178**

## SIDES

ORGANIC GREEN SALAD, balsamic vinegar, fruits **68**

VEGETABLE "TIAN", Provence-style oven-baked vegetables **68**

FRENCH FRIES, smoked paprika, truffle mayonnaise **68**

POTATO GRATIN DAUPHINOIS **98**

## PREMIUM SET LUNCH

- HK\$398 -

### STARTER

RAVIOLI OF SCALLOP, mousseline, brunoise, chorizo  
and Espelette pepper bisque, mushroom chips

帶子意大利雲吞，辣肉腸蝦湯汁，磨菇脆片

or

PÂTÉ EN CROÛTE, duck, chicken, foie gras, pistachio

法式肉凍酥批

### MAIN COURSE

DUCK PITHIVIER, served with sautéed mushroom and veal jus  
(30min cooking time, +HK\$60)

鴨肉鴨肝千層酥，小牛仔汁（30分鐘預備，另加HK\$60）

or

DUCK BREAST, roasted carrots, mango condiment,

carrot and cumin juice

烤鴨胸，甘筍，芒果，孜然甘筍汁

or

GRILLED WILD JOHN DORY, zucchini, Espelette pepper,

verbena infused beurre blanc

烤野生日本鯛魚，意大利青瓜，法國甜椒，香草白汁

### DESSERT\*

MINI BABA CAKE WITH CHARTREUSE LIQUEUR SYRUP,

verbena sorbet, green apple, Nashi pear

荨麻酒漬蛋糕，香草雪葩，青蘋果，雪梨

or

ANY DESSERT from the Set Lunch

任何是日精選甜品

## WINE BY THE GLASS (12cl)

[S] 2016 Alsace, **Dom. Dirlher-Cadé**, Crémant D'Alsace Brut **108**  
Nature ◆

[S] 2018 Spain, Catalonia, **Alta Alella**, Mirgin Reserva Rosé **108**

[W] 2021 Argentina, Mendoza, **Susana Balbo**, Torrontes ◆ **98**

[W] 2018 Bordeaux, **Dourthe**, Grande Cuvée Sauvignon Blc **108**

[W] 2020 Alsace, **Dopff**, Cuvée Europe Riesling ◆ **108**

[W] 2018 Burgundy, **François Carillon**, Bourgogne  
Aligoté ◆ **138**

[W] 2018 Montlouis-sur-Loire, **La Taille Aux Loups**,  
Rémus, V.V. ◆ **158**

[W] 2019 Burgundy, **Dom. William Fèvre**, Chablis ◆ **158**

[R] 2020 Argentina, Mendoza, **Susana Balbo**, **98**

Crios Malbec ◆

[R] 2020 Spain, Ribera del Duero, **Emilio Moro**, **108**

Finca Resalso

[R] 2018 Sancerre, **François le Saint** ◆ **108**

[R] 2017 Côtes du Rhône, **Coudoulet de Beaucastel** ◆ **138**

[R] 2019 Uruguay, Maldonado, **Bodega Garzón**, Single  
Vineyard Tannat ◆ **158**

[R] 2010 Haut-Médoc, **Bernadotte** **178**

Eco-Friendly Wines ◆

All Items Are Subject to 10% Service Charge / Please advise us if you have any allergies