

單點 À LA CARTE

精選生蠔 | 黑胡椒乾蔥醬

Fresh seasonal oysters | mignonette sauce

半打 (1/2 dozen) / **980**

一打 (1 dozen) / **1780**

冷肉盤 | 精選火腿、鴨肝醬、橄欖和自製漬物

Charcuterie | ham selection, foie gras terrine, marinated olives and house pickles

580

起司拼盤 | 精選法式起司、自製果醬和餅乾

Artisanal cheese board | cheese selection, house-made jam and crackers

480

ENTRÉE 前菜

開胃小點

Amuse Bouche

炙烤中卷沙拉 | 柿子和塞拉諾火腿

Charred squid salad

persimmon and serrano ham

焦化洋蔥湯 | 康堤起司

Caramelized onion soup

comté cheese

PLAT PRINCIPAL 主菜

嫩煎鱒魚 | 杏仁和茴香奶醬

Seared trout

almond and fennel cream sauce

or

炭烤伊比利豬肩肉 | 南瓜泥和黑胡椒醬汁

Grilled Iberico pork shoulder

pumpkin purée and black pepper sauce

or

油封鴨腿 | 燉扁豆和紅酒芥末醬

Duck confit

stewed lentil and red wine mustard sauce

DESSERT 甜點

葡萄柚巧克力蛋糕 | 柑橘焦糖和蜂蜜葡萄柚雪酪

Grapefruit chocolate cake

citrus caramel and honey grapefruit sorbet

or

杏仁舒芙蕾 | 杏仁奶和黑櫻桃雪酪

Almond soufflé

almond milk and black cherry sorbet

or

法式焦糖布丁 | 白葡萄果醬雪酪

Crème brûlée

white grape jam and sorbet

4 道菜附餐後小點，咖啡或茶，每位 1580 | 4 courses includes petit four, coffee or tea, 1580 per person.

所有價格以 NTD（新台幣）計價，另加 10% 服務費 | All prices are listed in NTD and subject to 10% service charge.

ENTRÉE 前菜

開胃小點

Amuse Bouche

炙烤中卷沙拉 | 柿子和塞拉諾火腿

Charred squid salad

persimmon and serrano ham

淡菜海鮮湯 | 番紅花和風乾番茄

Mussel soup

saffron and semi-dried cherry tomato

香煎干貝 | 菊苣、水梨和柑橘醬

Seared scallop

endive, pear and citrus sabayon

or

香煎鴨肝 | 燉煮蘋果和波特酒醬汁

Caramelized foie gras

braised apple and port wine sauce

PLAT PRINCIPAL 主菜

嫩煎鱒魚 | 杏仁和茴香奶醬

Seared trout

almond and fennel cream sauce

or

炭烤法式羊排 | 香辣青花菜泥和甜酸汁

Grilled lamb chops

spicy broccoli purée, and sweet and sour sauce

or

炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬

Grilled beef tenderloin

cocoa nibs, potato cake and béarnaise

or

爐烤乾式熟成鴨 | 黑橄欖、櫛瓜和蔬菜酸甜汁

Roasted dry aged duck breast

black olive, zucchini and vegetable jus

DESSERT 甜點

葡萄柚巧克力蛋糕 | 柑橘焦糖和蜂蜜葡萄柚雪酪

Grapefruit chocolate cake

citrus caramel and honey grapefruit sorbet

or

杏仁舒芙蕾 | 杏仁奶和黑櫻桃雪酪

Almond soufflé

almond milk and black cherry sorbet

or

法式焦糖布丁 | 白葡萄果醬雪酪

Crème brûlée

white grape jam and sorbet

5 道菜附餐後小點，咖啡或茶，每位 2080 | 5 courses includes petit four, coffee or tea, 2080 per person.

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ENTRÉE 前菜

開胃小點

Amuse Bouche

牛肉韃靼 | 黑橄欖醬和起司泡芙

Steak tartare

black olive dressing and gruyère puff

淡菜海鮮湯 | 番紅花和風乾番茄

Mussel soup

saffron and semi-dried cherry tomato

香煎鴨肝 | 燉煮蘋果和波特酒醬汁

Caramelized foie gras

braised apple and port wine sauce

香煎龍蝦 | 菊苣、水梨和柑橘醬

Sautéed lobster

endive, pear and citrus sabayon

PLAT PRINCIPAL 主菜

炭烤法式羊排 | 香辣青花菜泥和甜酸汁

Grilled lamb chop

spicy broccoli purée, and sweet and sour sauce

or

炭烤牛菲力 | 可可碎粒、馬鈴薯餅和龍蒿草醬

Grilled beef tenderloin

cocoa nibs, potato cake and béarnaise

PRE-DESSERT 前甜點

覆盆子雪酪 | 血橙果凍和蜂蜜莓果澄清汁

Raspberry sorbet

blood orange jelly and honey berries consommé

DESSERT 甜點

葡萄柚巧克力蛋糕 | 柑橘焦糖和蜂蜜葡萄柚雪酪

Grapefruit chocolate cake

citrus caramel and honey grapefruit sorbet

or

杏仁舒芙蕾 | 杏仁奶和黑櫻桃雪酪

Almond soufflé

almond milk and black cherry sorbet

or

法式焦糖布丁 | 白葡萄果醬雪酪

Crème brûlée

white grape jam and sorbet

7 道菜附餐後小點，咖啡或茶，每位 2580 | 7 courses includes petit four, coffee or tea, 2580 per person.

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