

LE MENU CHIC

主厨风尚菜单

Oscietra caviar, river shrimps, consommé jelly , artichoke bavaoise.
Oscietra caviar / egg yolk marinated in vintage soy sauce, soya bean sprouts.
Buckwheat flour galette, Isigny cream scented with shell powder.
奥西特拉鱼籽酱，河虾，河虾清汤啫喱，洋蓟泥。
奥西特拉鱼籽酱 / 经典陈年酱油腌制鸡蛋黄，新鲜银芽
荞麦薄饼，虾味奶油



Porcini mushrooms from Yuannan smoked in a pot with aromatics –
eggplant caviar with squids, cuttlefish veil.
烟熏云南牛肝菌
茄子泥，鱿鱼，墨鱼薄纱



Yellow croaker fillet gently cooked in a shellfish broth ; Verdura sauce.
混合贝类浓汤煨东海大黄鱼柳
混合香草味蛋黄酱



Blue lobster fricassee with brown butter, yellow chanterelles mushrooms and heart of palm.
榛子味黄油慢煮法国蓝龙虾，云南野生鸡油菌及西双版纳棕榈芯



Dutch veal tenderloin à la milanaise –
mustard di Cremona with white Tsingtao beer, apple segment.
脆皮小牛柳--
果味芥末酱及青岛白啤酒，苹果



PIERRE GAGNAIRE GRAND DESSERT

主厨甜品组合

6-Course | RMB1588
6-Glass wine pairing | Classic RMB998
Premium RMB1480

六道菜套餐1588元
六杯餐酒搭配 - 经典998元
- 进阶1480元

All prices are in RMB and subject to 10% service charge.
所有价格以人民币计并附加10%服务费