

Le Menu d'Ilhausearn

Appetizer

煮菜薊
醃製章魚 橄欖 與時令蔬菜

*Crab meat with herbs, mango, carrot and cashew nut salad,
and coconut sorbet with green curry spices*

胡蘿蔔、芒果與蟹的南國風色拉
佐椰汁冰沙

*Confit trout with black garlic and green olive condiment,
onion purée and fig accents*

乾煎設樂町產絹姬三文魚 配黑大蒜與橄欖
佐新洋蔥醬與無花果

*Roast fillet of veal with Marsala sauce, macaroni gratin with blue cheese,
and a fricassée of pied bleu mushrooms and green peas*

澳大利亞產菲力小牛排 佐馬沙拉白葡萄酒
藍紋奶酪焗通心粉 煮菌菇、豌豆與杏

Kiwi granita ice with yoghurt mousse

奇異果冰沙與酸奶慕斯

Irish coffee sabayon made with pure malt whisky

麥芽威士忌香 愛爾蘭咖啡奶油杯

Mignardises

小甜點

10,000

Tax 8%, Service charge 13% not included 另徵收 消費稅 8% 服務費 13%

Le Menu de l'Auberge de l'Ill

Lobster carbonara

龍蝦培根蛋麵

*Noix of veal sweetbread à la Viennoise,
with white asparagus and fresh morel mushrooms*

烤仔牛胸 黃葡萄酒汁
焗白蘆筍與新鮮羊肚菌

*Lacquered sea bass with lettuce and king prawn ravioli
and spiced coconut milk sauce*

煮天然鱸魚 萵苣與小蝦的意大利餃子
佐椰汁

Pigeon breast, foie gras and truffle 'tournedos'

法國旺代省產鵠胸肉與鵝肝、松茸烤牛肉

Kiwi granita ice with yoghurt mousse

奇異果冰沙與酸奶慕斯

Irish coffee sabayon made with pure malt whisky

麥芽威士忌香 愛爾蘭咖啡奶油杯

Mignardises

小甜點

15,000

Tax 8%, Service charge 13% not included 另徵收 消費稅 8% 服務費 13%

Le Menu



Carte blanche menu

主廚套餐

*A menu of Alsace specialities chosen by our Chef
and using seasonal produce*

使用法國阿爾薩斯總店 特別的當季食材
由主廚為您製作的特別套餐

25,000

Tax 8%, Service charge 13% not included 另徵收 消費稅 8% 服務費 13%

FROMAGES

A selection of French cheeses in season

法國芝士

¥1,000~

Guests at the same table are kindly requested to choose the same set menu

每桌請選擇同款套餐

Tax 8%, Service charge 13% not included 另徵收 消費稅 8% 服務費 13%