

“cafécausette...

LE FRENCH GOURMAY SPECIAL

1ST MAY - 9TH MAY, 2025

APPETISER

bouillabaisse clam, prawn, scallop, mussel, red mullet, saffron rouille, crouton
法式海龍皇湯

or

champignons de Paris organic chicken egg, button mushroom, leek, garlic, brioche
法式蘑菇伴有機雞蛋大蔥配牛油麵包

or

warm “St. Maure” goat cheese salad
smoked duck breast, roquette, chicory, artichoke, walnuts, xeres vinaigrette
法國聖莫荷山羊芝士沙律伴煙燻鴨胸芝麻菜菊苣核桃配油醋汁



ENTRÉE

seared beef tenderloin
blue cheese, gnocchi, baby carrot, sweet & spicy walnuts, madeira sauce
香煎牛柳伴藍芝士薯糰甜辣核桃配法式馬德拉汁

or

brown crab meat topped cod fillet
green asparagus, parisian potatoes, piquillo cream sauce
麵包蟹鱈魚柳伴青露筍芝士薯仔配甜椒忌廉汁

or

chicken barbouille
brandy, pancetta, pearl onion, goose mousse, french bean, ratte potatoes
巴布耶雞伴煙肉珍珠洋蔥鵝醬薯仔配白蘭地醬

DESSERT

crème meringue au citron lemon, meringue, cream sorbet
檸檬蛋白批配忌廉雪葩

or

mille-feuille puff pastry, cream, vanilla, sugar glaze
雲尼拿千層酥

with coffee, tea or soft drink

2-COURSE SET 488
3-COURSE SET 588

ANIS

Pernod, Paris, Ile de France

by glass
50ml

128

ORANGE

Grand Marnier, Cordon Rouge,
Jarnac, Charente

by glass
50ml

128

APPLE

Calvados, Chateau de Breuil, Pays
d’Auge, 8 years old, Normandie

by glass
50ml

188

GRAPE

Bas Armagnac, Extra Old,
Laubade, Gers

by glass
50ml

238

Available from
MONDAY to SUNDAY

Please inform your server of any food-related allergies.
如對任何食物有過敏反應，請與餐廳款待員聯絡。

Prices are in hong kong dollars and subject to 10% service charge.
價格以港幣計算，另加一服務費。

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LE FRENCH GOURMAY SPECIAL

10TH MAY - 16TH MAY, 2025

APPETISER

bouillabaisse *clam, prawn, scallop, mussel, red mullet, saffron rouille, crouton*
法式海龍皇湯

or

braised escargots & mushroom tart *cep purée, garlic herbs butter, chive*
燉蝸牛蘑菇撻配香蒜牛油汁

or

warm “St. Maure” goat cheese salad
smoked duck breast, roquette, chicory, artichoke, walnuts, xeres vinaigrette
法國聖莫荷山羊芝士沙律伴煙燻鴨胸芝麻菜菊苣核桃配油醋汁



ENTRÉE

seared beef tenderloin
blue cheese, gnocchi, baby carrot, sweet & spicy walnuts, madeira sauce
香煎牛柳伴藍芝士薯糰甜辣核桃配法式馬德拉汁

or

brown crab meat topped cod fillet
green asparagus, parisian potatoes, piquillo cream sauce
麵包蟹鱈魚柳伴青露筍芝士薯仔配甜椒忌廉汁

or

roasted barbarie duck breast
endive, orange segments, hazelnuts, pomme gaufrette potatoes, port reduction sauce
香烤鴨胸伴菊苣蘋果蜂薯配紅酒肉汁

DESSERT

crème meringue au citron *lemon, meringue, cream sorbet*
檸檬蛋白批配忌廉雪葩

or

mille-feuille *puff pastry, cream, vanilla, sugar glaze*
雲尼拿千層酥

with coffee, tea or soft drink

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LE FRENCH GOURMAY SPECIAL

17TH MAY - 23RD MAY, 2025

APPETISER

bouillabaisse clam, prawn, scallop, mussel, red mullet, saffron rouille, crouton

法式海龍皇湯

or

braised escargots & mushroom tart cep purée, garlic herbs butter, chive

燉蝸牛蘑菇撻配香蒜牛油汁

or

boudin noir, bacon & mushroom salad

pancetta, lollo lettuce, frisée, ratte potatoes, croutons, dijon mustard dressing

法式豬血腸伴紅毛狗芽生菜薯仔配法式芥末醬

ENTRÉE

slow cooked “daube de beef”

pancetta, pearl onion, mushroom, french bean, pomme purée, roquefort sauce

慢煮紅酒燉牛肉伴煙肉蘑菇法式青豆蘋果蓉薯蓉配藍芝士汁

or

brown crab meat topped cod fillet

green asparagus, parisian potatoes, piquillo cream sauce

麵包蟹鱈魚柳伴青露筍芝士薯仔配甜椒忌廉汁

or

roasted barbarie duck breast

endive, orange segments, hazelnuts, pomme gaufrette potatoes, port reduction sauce

香烤鴨胸伴菊苣蘋果蜂薯配紅酒肉汁

DESSERT

crème meringue au citron lemon, meringue, cream sorbet

檸檬蛋白批配忌廉雪葩

or

mille-feuille puff pastry, cream, vanilla, sugar glaze

雲尼拿千層酥

with coffee, tea or soft drink

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LE FRENCH GOURMAY SPECIAL

24TH MAY - 31ST MAY, 2025

APPETISER

spiced cauliflower soup *brown crab meat, cumin, curry, green chilli*
茴香椰菜花麵包蟹肉青咖哩湯

or

braised escargots & mushroom tart *cep purée, garlic herbs butter, chive*
法式鴨肉醬伴鴨肝蘑菇凍批配酸種多士

or

boudin noir, bacon & mushroom salad
pancetta, lollo lettuce, frisée, ratte potatoes, croutons, dijon mustard dressing
法式豬血腸伴紅毛狗芽生菜薯仔配法式芥末醬



ENTRÉE

slow cooked “daube de boeuf”
pancetta, pearl onion, mushroom, french bean, pomme purée, roquefort sauce
慢煮紅酒燉牛肉伴煙肉蘑菇法式青豆蘋果蓉薯蓉配藍芝士汁

or

seabass “bouillabaisse” style *saffron & garlic aioli*
香煎鱸魚伴法式海龍皇湯配藏紅花蒜汁

or

roasted barbarie duck breast
endive, orange segments, hazelnuts, pomme gaufrette potatoes, port reduction sauce
香烤鴨胸伴菊苣蘋果蜂薯配紅酒肉汁

DESSERT

crème meringue au citron *lemon, meringue, cream sorbet*
檸檬蛋白批配忌廉雪葩

or

mille-feuille *puff pastry, cream, vanilla, sugar glaze*
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