

“cafécausette...”

LE FRENCH GOURMAY SPECIAL

1ST MAY - 8TH MAY, 2024

APPETISER

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

法式海龍皇湯

\$288

or

duck confit salad frisee, baby beetroot, ratte potatoes, Dijon mustard dressing

油封鴨腿沙律伴紅菜頭薯仔配法式芥末醬

\$278

or

salmon tartare avocado, piquillo pepper, radish, extra virgin olive oil, lime

三文魚他他伴牛油果西班牙紅辣椒白蘿蔔配橄欖油青檸汁

\$278



ENTRÉE

slow cooked “Daube de beef” braised snail, pancetta, mushroom, French beans, pomme purée, roquefort sauce

慢煮紅酒燉牛肉伴蝸牛煙肉蘑菇法式青豆薯蓉配藍芝士汁

\$408

or

roasted lamb loin Provençale herbs, ratatouille, lyonnaise potatoes, jus gras

烤羊里脊肉伴香草燴意式雜菜里昂薯配香濃肉汁

\$398

or

pan-seared line caught seabass niçoise style, zucchini, tomato, fennel, black olives, lemon, basil

香煎鱸魚伴橄欖鯷魚青瓜茴香

\$388

DESSERT

choux baileys, caraibe chocolate, ceylon cinnamon

百利甜酒泡芙伴法國黑朱古力配錫蘭肉桂

\$168

or

baba au rhum Tahitian vanilla, roasted pineapple, coconut

蘭姆巴巴蛋糕伴大溪地雲尼拿燒菠蘿椰子蓉

\$168

with coffee, tea or soft drink
all dishes can be ordered à la carte

2-COURSE SET 468
3-COURSE SET 568

SPARKLING WINE

by glass by bottle
150ml 750ml

Cremant de Limoux Brut Nature Domaine
de Mouscaillo 2021
Languedoc-Roussillon, France

198 990

WHITE WINE

by glass by bottle
150ml 750ml

Terrasses du Larzac Blanc Domaines
des Vignes Oubliees 2022
Languedoc-Roussillon, France

198 990

RED WINE

by glass by bottle
150ml 750ml

Corbieres Boutenac Chateau Fabre
Gasparets 2019
Languedoc-Roussillon, France

198 990

ROSE WINE

by glass by bottle
150ml 750ml

Languedoc Ze Rose Domaine du Pas de
L'Escalette 2022
Languedoc-Roussillon, France

198 990

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

9TH MAY - 16TH MAY, 2024

APPETISER

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

法式海龍皇湯

\$288

or

wild mushroom tart duck confit, baby spinach, frisee, radish, candied walnut, truffle dressing

野菌蘑菇核桃撻配黑松露汁

\$278

or

salmon tartare avocado, piquillo pepper, radish, extra virgin olive oil, lime

三文魚他他伴牛油果西班牙紅辣椒白蘿蔔配橄欖油青檸汁

\$278



ENTRÉE

slow cooked “Daube de beef” braised snail, pancetta, mushroom, French beans, pomme purée, roquefort sauce

慢煮紅酒燉牛肉伴蝸牛煙肉蘑菇法式青豆薯蓉配藍芝士汁

\$408

or

pepper crusted pork chop smoked eggplant, grilled Romaine hearts

胡椒脆香豬扒伴煙燻茄子羅馬生菜

\$398

or

pan-seared line caught seabass niçoise style, zucchini, tomato, fennel, black olives, lemon, basil

香煎鱸魚伴橄欖鯷魚青瓜茴香

\$388

DESSERT

choux baileys, caraibe chocolate, ceylon cinnamon

百利甜酒泡芙伴法國黑朱古力配錫蘭肉桂

\$168

or

crème brûlée rhubarb & strawberry compote, Madagascar vanilla ice cream

法式焦糖燉蛋大黃士多啤梨蜜餞配雲呢啞雪糕

\$168

with coffee, tea or soft drink
all dishes can be ordered à la carte

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150ml 750ml

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LE FRENCH GOURMAY SPECIAL

17TH MAY - 24TH MAY, 2024

APPETISER

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

法式海龍皇湯

\$288

or

wild mushroom tart duck confit, baby spinach, frisee, radish, candied walnut, truffle dressing

野菌蘑菇核桃撻配黑松露汁

\$278

or

French boudin noir caramelised onions, green apple, bacon, potato

法式豬血腸伴洋蔥青蘋果煙肉薯仔

\$278



ENTRÉE

slow cooked “Daube de beef” braised snail, pancetta, mushroom, French beans, pomme purée, roquefort sauce

慢煮紅酒燉牛肉伴蝸牛煙肉蘑菇法式青豆薯蓉配藍芝士汁

\$408

or

pepper crusted pork chop smoked eggplant, grilled Romaine hearts

胡椒脆香豬扒伴煙燻茄子羅馬生菜

\$398

or

confit Brittany cod Lyonnaise potato, escabeche vegetable, fennel salad

油封不列塔尼鱈魚伴里昂薯配醋橘漬菜苗香沙律

\$388

DESSERT

mille feuille hazelnut chantilly, chocolate cremaux, praline ice cream

法式千層酥伴榛子朱古力奶油配果仁雪糕

\$168

or

crème brûlée rhubarb & strawberry compote, Madagascar vanilla ice cream

法式焦糖燉蛋大黃土多啤梨蜜餞配雲呢嚙雪糕

\$168

with coffee, tea or soft drink
all dishes can be ordered à la carte

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SPARKLING WINE

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LE FRENCH GOURMAY SPECIAL

25TH MAY - 31ST MAY, 2024

APPETISER

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

法式海龍皇湯

\$288

or

duck rillettes *foie gras terrine, mushroom, radish, sourdough toast*

法式鴨肉醬伴鴨肝蘑菇凍批配酸種多士

\$278

or

French boudin noir *caramelised onions, green apple, bacon, potato*

法式豬血腸伴洋蔥青蘋果煙肉薯仔

\$278



ENTRÉE

poached beef tenderloin *root vegetable, potato, beef broth, truffle*

清燉牛柳配黑松露薯仔牛肉清湯

\$408

or

pepper crusted pork chop *smoked eggplant, grilled Romaine hearts*

胡椒脆香豬扒伴煙燻茄子羅馬生菜

\$398

or

confit Brittany cod *Lyonnaise potato, escabeche vegetable, fennel salad*

油封不列塔尼鱈魚伴里昂薯配醋橘漬菜苗香沙律

\$388

DESSERT

tarte bourdaloue *frangipane crème, rum & raisin ice cream*

法式洋梨塔伴杏仁奶油配蘭姆酒提子乾雪糕

\$168

or

mille feuille *hazelnut chantilly, chocolate cremaux, praline ice cream*

法式千層酥伴榛子朱古力奶油配果仁雪糕

\$168

*with coffee, tea or soft drink
all dishes can be ordered à la carte*

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