

周末午餐套餐 Weekend Gourmand

Lunch Set – 18th July to 26th July 2026 – Weekends

前菜（任选一款）Choice of Appetizer

八爪鱼薄片伴柑橘及油醋汁 **Marbré de Poulpe aux Agrumes**

Octopus carpaccio with citrus vinaigrette

或 Or

芦笋班尼迪克蛋伴法国巴约讷火腿 **Asperge Bénédicte et Jambon de Bayonne**

Asparagus and poached egg Bénédicte with Bayonne ham

或 Or

马苏里拉芝士伴油渍茄子及西班牙红椒酱 **Mozzarella et Aubergine Marinée**

Mozzarella cheese with marinated eggplant and piquillo pesto

或 Or

传统法式洋葱汤 **Soupe à l'Oignon**

Traditional French onion soup with Comté cheese crouton

主菜（任选一款）Choice of Main

香煎三文鱼柳伴腌渍蔬菜及柠檬牛油汁 **Farandole de Saumon**

Pan-roasted salmon fillet and pickled vegetable Farandole with lemon butter sauce

或 Or

焗烤蒙贝利亚猪肉肠伴炖马铃薯蕃茄酱 **Ragout de Saucisse Montbéliard, Pomme de Terre et Tomato**

Baked Montbéliard pork sausage with potato in tomato ragout

或 Or

香煎慢煮小牛里脊配甜椒汁及法式蔬菜千层 **Longe de Veau Sous Vide**

Seared slow-cooked veal loin, bell pepper coulis and vegetable tian

或 Or

荞麦煎饼伴炒杂菌，芝士忌廉汁，大孔芝士及鸡蛋 **Crêpe aux Champignons des Bois**
Savory crêpe filled with sauteed assorted forest mushrooms, bechamel, Emmental cheese and egg

或 Or

香煎封门柳牛扒配胡椒汁伴薯条或薯蓉 **Onglet au Poivre (+MOP48)**

Pan-fried US beef hanging tender with pepper sauce, choice of French fries or mashed potatoes

甜品角落 Sweets Corner

巴黎人精选甜品 **Sucreries**

Selected desserts from our Parisian pastry

雪糕及雪酪车 **Crème Glacée et Sorbet**

Ice cream and sherbet trolley

时令水果 **Fruits de Saison**

Seasonal fresh fruit selections

巴黎人精选芝士拼盘 **Assiette de Fromages (+MOP50)**

Curated cheeses from our Parisian affineur

现磨热咖啡 或 精选热茶 **Freshly brewed hot coffee or selection of hot tea**

每位澳门元 MOP 348 Per Person

另加两杯精选鸡尾酒或无酒精鸡尾酒 澳门元 98 Add on MOP 98 Selection of 2 glasses Cocktail or Mocktail

另加两杯精选鸡尾酒或葡萄酒 澳门元 128 Add on MOP 128 Selection of 2 glasses Cocktail or Wine

如您对食物过敏，请在下单前提醒服务员 If you are concerned about food allergies, please alert your server prior ordering

所有价格以澳门元计算并须另加 10%服务费 All prices are in MOP and subject to 10% service charge