

歐陸晚間套餐

C'est Bon Dinner Set Menu

自製手工麵包 Handmade Bread

哈密瓜冷湯 / 松露地瓜球
Melon Soup/Truffle Sweet Potato Balls

前菜 *Starter*

蕃茄/布拉塔乳酪 / 甜蘿勒 Tomato/Burrata/Basil
蕃茄果醬/醋薑/蕃茄澄清湯 *Tomato Jam/Ginger/Tomato Consommé*

湯品 *Soup*

松露牛肝菌菇湯 Porcini Soup with Truffle
北海道干貝/防風草/松露油 *Scallop/Parsnip/Truffle Oil*

熱前菜 *Entrée*

南非鮑魚 / 墨魚醬汁 South Africa Abalone/Ink Sauce
生態蝦/澎湖絲瓜 *Shrimp/Loofah*

主餐 *Main Course*

\$2,780

季節鮮魚 / 馬賽海鮮醬汁
Daily Fish/Bouillabaisse

蒜味美乃滋/馬鈴薯/馬賽海鮮醬汁
Aioli/Potato/Bouillabaisse

甜點 *Dessert*

法式優格蛋糕 Gâteau au yaourt
綜合莓果/屏東玫瑰/嘉義桑葚 *Red berries mix/Rose/Mulberry*

套餐內自製手工麵包為每日新鮮現做,現場可免費續加;
為保持最佳風味,手工麵包僅限於現場享用,恕無提供外帶服務,感謝您的諒解。

*Our handmade bread is baked fresh every day to guarantee the best quality.
We invite you to enjoy it here with us, as takeaway is not available. Thank you for your understanding.*

與您一同尋找更好的健康風味,若您對任何食材過敏,敬請告知服務人員,謝謝。
Join the hunt for a healthier and tastier bite. We would love to learn more about your dietary needs.

以上價格以新台幣計算並需另加10%服務費。
The above prices are in NT Dollars and subject to an additional 10% service charge.

歐陸主廚推薦套餐

C'est Bon Chef Recommendation Set Menu

自製手工麵包 Handmade Bread

哈密瓜冷湯 / 松露地瓜球 Melon Soup/Truffle Sweet Potato Balls

前菜 Starter

蕃茄 / 布拉塔乳酪 / 甜蘿勒 Tomato/Burrata/Basil 蕃茄果醬/醋薑/蕃茄澄清湯 Tomato Jam/Ginger/Tomato Consommé

湯品 Soup

松露牛肝菌菇湯 Porcini Soup with Truffle 北海道干貝/防風草/松露油 Scallop/Parsnip/Truffle Oil

熱前菜 Entrée

南非鮑魚 / 墨魚醬汁 South Africa Abalone/Ink Sauce 生態蝦/澎湖絲瓜 Shrimp/Loofah

主餐 Main Course

\$3,080

澳洲M8和牛肋眼 3oz Australia Wagyu Beef Rib Eye M8

日本和牛牛腱/季節時蔬/馬德拉醬汁
Japanese Wagyu Beef Shank/Seasonal Vegetable/Madeira Sauce

\$3,280

波士頓龍蝦 Boston Lobster

柑橘紅蘿葡泥/柑橘奶油醬汁
Japanese Wagyu Beef Shank/Seasonal Vegetable/Madeira Sauce

甜點 Dessert

法芙娜巧克力塔 / 大溪地香草冰淇淋 Valrhona Chocolate Tart/Tahiti Vanilla Ice Cream

屏東萬丹紅豆/台東紅烏龍/宜蘭紅土鹹鴨蛋/雲林9號花生/台南黑芝麻/東山柴燒桂圓
Red Bean/Red Oolong / Salted Egg Yolk/Peanuts/Black Sesame/Smoked Longon

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單點

A La Carte

前菜 *Starter*

\$420

蕃茄 / 布拉塔乳酪 / 甜蘿勒

Tomato/Burrata/Basil

蕃茄果醬/醋薑/蕃茄澄清湯

Tomato Jam/Ginger/Tomato Consommé

湯品 *Soup*

\$480

松露牛肝菌菇湯

Porcini Soup with Truffle

北海道干貝/防風草/松露油

Scallop/Parsnip/Truffle Oil

熱前菜 *Entrée*

\$650

南非鮑魚 / 墨魚醬汁

South Africa Abalone/Ink Sauce

生態蝦/澎湖絲瓜

Shrimp/Loofah

主餐 *Main Course*

\$1,580

季節鮮魚 / 馬賽海鮮醬汁

Daily Fish/Bouillabaisse

蒜味美乃滋/馬鈴薯/馬賽海鮮醬汁

Aioli/Potato/Bouillabaisse

\$1,880

澳洲M8和牛肋眼 3oz

Australia Wagyu Beef Rib Eye M8

日本和牛牛腱/季節時蔬/馬德拉醬汁

Japanese Wagyu Beef Shank/Seasonal Vegetable/Madeira Sauce

\$2,580

波士頓龍蝦

Boston Lobster

柑橘紅蘿蔔泥/柑橘奶油醬汁

Japanese Wagyu Beef Shank/Seasonal Vegetable/Madeira Sauce

甜點 *Dessert*

\$420

法式優格蛋糕 *Gâteau au yaourt*

綜合莓果/屏東玫瑰/嘉義桑葚 *Red berries mix/Rose/Mulberry*

\$580

法芙娜巧克力塔 / 大溪地香草冰淇淋

Valrhona Chocolate Tart/Tahiti Vanilla Ice Cream

屏東萬丹紅豆/台東紅烏龍/宜蘭紅土鹹鴨蛋/雲林9號花生/台南黑芝麻/東山柴燒桂圓

Red Bean/Red Oolong/Salted Egg Yolk/Peanuts/Black Sesame/Smoked Longon

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素食套餐

Vegetarian Set Menu

自製手工麵包 Handmade Bread

開胃小品 Amuse Bouche

前菜 Starter

小農綜合生菜 / 帕馬森起司 / 無花果松露油醋

Mix Salad/Parmesan/Fig Truffle Vinaigrette

湯品 Soup

蘆筍濃湯 / 羊肚菌 / 松露油

Asparagus Soup/Morel/Truffle Oil

熱前菜 Entrée

季節蔬菜盤

Seasonal Vegetable Plate

主餐 Main Course

黑松露野菇燉飯

Mushrooms Risotto/Black Truffle

甜點 Dessert

法式優格蛋糕 Gâteau au yaourt

綜合莓果/屏東玫瑰/嘉義桑葚 Red berries mix/Rose/Malberry

每位 **NT\$2,280** 並需外加10%服務費。

NT\$2,280 per person and subject to a 10% service charge.

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