



歐陸一日遊套餐

C'est Bon Set Menu

自製手工麵包 Handmade Bread

開胃小品 Amuse Bouche

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/Parship/Truffle Oil*

主餐 *Main Course*

慢燉澳洲巧克力和牛臉頰 3oz

Braised Australian Wagyu Beef Cheek

季節時蔬/奶油洋芋泥/紅酒醬汁

Seasonal Vegetable/Mashed Potato/Red Wine Sauce

or

珍珠玉米雞 / 北海道干貝

Chicken Breast/Scallop

松露/季節時蔬/雞肉原汁

Truffle/Seasonal Vegetable/Chicken Jus

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現場可免費續點,恕無提供外帶服務。

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另需加10%服務費。

The above prices are in NT Dollars and subject to an additional 10% service charge.



歐陸一日遊素食套餐

C'est Bon Vegetarian Lunch 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 Vinegar

湯品 *Soup*

蘆筍濃湯 / 羊肚菌 / 松露油

Asparagus Soup/Morel/Truffle Oil

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/Mulberry

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