

歐陸晚間套餐

C'est Bon Dinner Set Menu

手工麵包 Handmade Bread

開胃小品 Amuse Bouche

前菜 *Starter*

蕃茄布拉塔沙拉

Tomato Salad with Burrata Cheese Foam

湯品 *Soup*

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

熱前菜 *Entrée*

季節鮮魚佐魷魚螺肉蒜

Seasonal Fresh Fish with Squid Stock

主餐 *Main Course*

\$2,380

澳洲純血M9和牛肋眼佐馬德拉醬汁

Australia Wagyu Rib Eye with Madeira Sauce

\$2,880

波士頓龍蝦佐柑橘奶油醬汁

Boston Lobster with Citrus Butter Sauce

甜點 *Dessert*

巧克力閃電泡芙佐糯米麥芽膏與黃金蕎麥

Chocolate Eclair with Maltose Golden Buckwheat

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.

歐陸素食套餐

C'est Bon Vegetarian Set Menu

手工麵包 Handmade Bread

開胃小品 Amuse Bouche

前菜 *Starter*

蕃茄布拉塔沙拉

Tomato Salad with Burrata Cheese Foam

湯品 *Soup*

綠蘆筍濃湯

Green Asparagus Soup

熱前菜 *Entrée*

季節蔬菜盤

Seasonal Vegetable Plate

主餐 *Main Course*

\$2,380

黑松露野菇燉飯

Mushrooms Risotto/Black Truffle

甜點 *Dessert*

巧克力閃電泡芙佐糯米麥芽膏與黃金蕎麥

Chocolate Eclair with Maltose Golden Buckwheat

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