

歐陸午間套餐

C'est Bon Lunch 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

主餐 *Main Course*

\$1,380

紅酒燉澳洲巧克力和牛臉頰

Braised Australia Wagyu Beef Cheek

\$1,380

珍珠玉米雞/北海道干貝

Chicken Breast/Scallop

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

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歐陸主廚推薦套餐

C'est Bon Chef Recommendation Set Menu

每日限量 **Daily limited**

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*

\$5,160

雲林安格斯黑牛肋眼牛排 雙人份(15oz)

Taiwan Angus Beef Rib Eye Steak for Two

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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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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單點

A La Carte

前菜 *Starter*

\$300

蕃茄布拉塔沙拉

Tomato Salad with Burrata Cheese Foam

熱前菜 *Entrée*

\$300

季節蔬菜盤

Seasonal Vegetable Plate

湯品 *Soup*

\$320

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

\$400

季節鮮魚佐魷魚螺肉蒜

Seasonal Fresh Fish with Squid Stock

\$350

綠蘆筍濃湯

Green Asparagus Soup

主餐 *Main Course*

\$800

珍珠玉米雞 / 北海道干貝

Chicken Breast/Scallop

\$800

紅酒燉澳洲巧克力和牛臉頰

Braised Australia Wagyu Beef Cheek

\$800

黑松露野菇燉飯

Mushrooms Risotto/Black Truffle

\$1,300

澳洲純血M9和牛肋眼佐馬德拉醬汁

Australia Wagyu Rib Eye with Madeira Sauce

\$1,800

波士頓龍蝦佐柑橘奶油醬汁

Boston Lobster with Citrus Butter Sauce

\$3,200

雲林安格斯黑牛肋眼牛排 雙人份(15oz)

Taiwan Angus Beef Rib Eye Steak for Two

甜點 *Dessert*

\$300

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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