

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*

淡燻日本銀鮭 Smoked Salmon

柑橘/蒔蘿/鮭魚卵 *Citrus/Dill Oil/Salmon Roe*

湯品 *Soup*

牛肝菌菇湯 Porcini Soup

北海道干貝/防風草/松露油 *Scallop/Parasnip/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

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*

覆盆子帕芙洛瓦

Raspberry pavlova

37%法式酸奶油/玉荷包蜜/馬鞭草

37% Crème fraîche/Litchi honey/Verbena

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*

覆盆子帕芙洛瓦

Raspberry pavlova

37%法式酸奶油/玉荷包蜜/馬鞭草

37% Crème fraîche/Litchi honey/Verbena

鮮粹咖啡或精選茶品

Freshly Brewed Coffee or Selected Tea

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