

# 歐陸午間套餐

*C'est Bon Lunch Set Menu*

## 自製手工麵包 Handmade Bread

### 烏魚子泡芙 Mullet Roe Puff

烏魚子卡士達醬/白酒梨 *Mullet Roe Custard/Pear with White Wine*

### 小黃瓜棒棒糖 Cucumber Bombon

小黃瓜冷湯/酸模 *Cucumber Gazpacho/Sorrel*

#### 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*

### 松露牛肝菌菇湯 Porcini Soup with Truffle

北海道干貝/防風草/松露油 *Scallop/Parasit/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*

**\$1,880**

### 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*

**\$2,280**

### 西班牙小何賽伊比利豬上蓋 3oz Iberico Pork Pluma

季節野菜/地瓜麵疙瘩/紅蔥雞肉原汁  
*Vegetable/Sweet Potato Gnocchi/Chicken Jus with Shallot*

**\$1,880**

### 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*

**\$2,780**

### 日本黑樺和牛 3oz Japanese Beef

高苣/菊芋/里昂醬汁  
*Lettuce/Jerusalem Artichoke/Sauce Lyonnaise*

### 烏魚子燉飯 Mullet Roe Risotto

九降風烏魚子/米莫雷特起司 *Mullet Roe/Mimolette*

#### 甜點 *Dessert*

#### 前甜點 *Pré 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。

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# 歐陸主廚推薦套餐

*C'est Bon Chef Recommendation Set Menu*

## 自製手工麵包 Handmade Bread

### 烏魚子泡芙 Mullet Roe Puff

烏魚子卡士達醬/白酒梨 *Mullet Roe Custard/Pear with White Wine*

### 小黃瓜棒棒糖 Cucumber Bombon

小黃瓜冷湯/酸模 *Cucumber Gazpacho/Sorrel*

#### 前菜 *Starter*

### Kaviari魚子醬 Caviar

水果玉米/絲綢乳酪/龍蝦清湯凍 *Corn/Stracciatella/Lobster Consommé Jelly*

#### 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*

**\$3,280**

### 波士頓龍蝦

**Boston Lobster**

柑橘紅蘿蔔泥/柑橘奶油醬汁

*Carrot Puree/Citrus Butter Sauce*

**\$3,280**

### 澳洲M9+和牛肋眼 3oz

**Australian Wagyu Beef Rib Eye M9+**

馬鈴薯千層/松露醬汁

*Potato Mille Feuille/Truffle Sauce*

### 烏魚子燉飯 Mullet Roe Risotto

九降風烏魚子/米莫雷特起司 *Mullet Roe/Mimolette*

#### 甜點 *Dessert*

#### 前甜點 *Pré 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*

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。

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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

## 前甜點 Pré 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

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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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。

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# 單點

A La Carte

## 前菜 *Starter & 湯品 Soup*

\$420

淡燻日本銀鮭  
Smoked Salmon  
柑橘/蒔蘿/鮭魚卵  
*Citrus/Dill Oil/Salmon Roe*

\$420

Kaviari魚子醬  
Caviar  
水果玉米/絲綢乳酪/龍蝦清湯凍  
*Corn/Stracciatella/Lobster Consommé Jelly*

\$480

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

\$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*

## 主餐 *Main Course*

\$780

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*

\$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*

\$1,480

西班牙小何賽伊比利豬上蓋 3oz  
Iberico Pork Pluma  
季節野菜/地瓜麵疙瘩/紅蔥雞肉原汁  
*Vegetable/Sweet Potato Gnocchi/Chicken Jus with Shallot*

\$1,780

日本黑樺和牛 3oz  
Japanese Beef  
萵苣/菊芋/里昂醬汁  
*Lettuce/Jerusalem Artichoke/Sauce Lyonnaise*

\$2,580

波士頓龍蝦  
Boston Lobster  
柑橘紅蘿蔔泥/柑橘奶油醬汁  
*Carrot Puree/Citrus Butter Sauce*

\$2,580

澳洲純血9+和牛肋眼 3oz  
Australian Wagyu Beef Rib Eye M9+  
馬鈴薯千層/松露醬汁  
*Potato Mille Feuille/Truffle Sauce*

## 甜點 *Dessert*

\$420

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*

\$560

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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