



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/Parsnip/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

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*

牛肝菌菇湯 Porcini Soup

北海道干貝/防風草/松露油 *Scallop/Parsnip/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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