

SET LUNCH

STARTER + MAIN + COFFEE / TEA / SOFT DRINK
頭盤 主菜 咖啡/茶/汽水

Add to any dish fresh Italian truffle 添加新鮮意大利松露到任何菜式只需加 \$50 (10g)
Add to any dish pan-fried French foie gras 添加配香煎法國鴨肝到任何菜式只需加 \$158

STARTER 頭盤

Choose One 選一

Winter Salad [V]
beetroot, squash, pumpkin seeds,
carrot, rocket, house dressing
冬日沙律(素)、紅菜頭, 南瓜蓉,
南瓜籽, 甘筍, 火箭菜, 自家醬

OR

Soup Of The Day
是日餐湯

OR

Beef Tartare
(add \$40)
安格斯生牛肉他他(加 \$40)

MAIN 主菜

Choose One 選一

Burratina Salad [V] 138
baby carrot, tomato confit, sourdough
水牛芝士蕃茄沙律、甘筍, 油封車厘茄, 酸麵包

OR

Butternut Squash Barley Risotto 148
crispy parma ham, butter, parmesan
南瓜燴薏米飯、炸巴馬火腿, 牛油, 巴馬臣芝士

OR

Duck Leg Confit 178
lentils, sausage
油封鴨腿、扁豆, 香腸

OR

Seafood Chaudrée 188
mussels, clams, white fish, calamari, white wine, cream, sourdough
周打海鮮湯、青口, 蜆, 魚, 魷魚, 白酒, 忌廉, 酸麵包

OR

Seared "Three Yellow" Chicken 198
barley rice, black truffle chicken foam
香煎"三黃雞"、薏米飯, 黑松露雞湯泡沫

OR

Salmon Parisienne 238
mix vegetables, spinach, white wine cream sauce
法式三文魚、雜菜, 菠菜, 白酒忌廉汁

OR

Lamb Rack 248
baked pumpkin, broccolini, onion puree, mint sauce
烤羊架、焗南瓜, 西蘭花苗, 洋葱蓉, 薄荷醬

OR

BLB Steak Frites 268
bavette "flank", fries, baked garlic
BLB 牛腹扒、薯條, 烤蒜

OR

Tenderloin Steak Frites 348
fries, baked garlic
牛柳、薯條, 烤蒜

OR

Paella à La Campagne for Two 468
escargot, chicken, sausages, french long beans, red peppers, aioli
西班牙雞肉飯(二人份)、田螺, 辣肉腸, 法邊豆, 紅椒, 蒜蓉蛋黃醬

Dessert 甜品

Crepes Suzette
chantilly, biscoff crumble
(add \$20)

法式橙酒可麗餅、忌廉, 金寶脆脆(加\$20)

Opera "Gâteau" Cake
chocolate sauce, berries, ice cream
(add \$30)

歌劇蛋糕、朱古力醬, 雜莓, 雪糕(加\$30)



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