

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/Parasnip/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

\$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

\$2,280

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

\$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*

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

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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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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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