

歐陸主廚推薦套餐

C'est Bon Chef Recommendation Set Menu

手工麵包 Handmade Bread

自製豆花佐蟹肉及蝦湯凍

Soybean Pudding with Crabs and Bisque Jelly

前菜 Starter

蕃茄布拉塔沙拉

Tomato Salad with Burrata Cheese Foam

湯品 Soup

松露牛肝菌菇湯佐北海道干貝與防風草

Truffle Porcini Soup with Scallop and Parsnip

熱前菜 Entrée

季節鮮魚佐魷魚螺肉蒜

Seasonal Fresh Fish with Squid Stock

主餐 Main Course

\$2,380

澳洲M8和牛佐法式胡椒醬汁(4oz)

Australia Wagyu Beef with Peper Sauce

\$2,880

波士頓龍蝦佐柑橘奶油醬汁

Boston Lobster with Citrus Butter Sauce

\$5,160

雲林安格斯黑牛肋眼牛排 雙人份(15oz)

Taiwan Angus Beef Rib Eye Steak for Two

甜點 Dessert

巧克力閃電泡芙佐糯米麥芽膏與黃金蕎麥

Chocolate Eclair with Maltose Golden Buckwheat

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.

歐陸素食套餐

C'est Bon Vegetarian Set Menu

手工麵包 Handmade Bread

開胃小品 Amuse Bouche

前菜 Starter

蕃茄布拉塔沙拉

Tomato Salad with Burrata Cheese Foam

湯品 Soup

綠蘆筍濃湯

Green Asparagus Soup

熱前菜 Entrée

季節蔬菜盤

Seasonal Vegetable Plate

主餐 Main Course

\$2,380

松露野菇燉飯

Mushrooms Risotto

甜點 Dessert

巧克力閃電泡芙佐糯米麥芽膏與黃金蕎麥

Chocolate Eclair with Maltose Golden Buckwheat

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