

歐陸一泊二食菜單

C'est Bon Stay & Dine Package Set Menu

自製手工麵包 Handmade Bread

哈密瓜冷湯 / 松露地瓜球 Melon Soup/Truffle Sweet Potato Balls

前菜 *Starter*

蕃茄 / 布拉塔乳酪 / 甜蘿勒 Tomato/Burrata/Basil 蕃茄果醬/醋薑/蕃茄澄清湯 *Tomato Jam/Ginger/Tomato Consommé*

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*

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*

甜點 *Dessert*

法式優格蛋糕 Gâteau au yaourt 綜合莓果/屏東玫瑰/嘉義桑葚 *Red berries mix/Rose/Mulberry*

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.

歐陸一泊二食素食套餐

C'est Bon Stay & Dine Package 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

法式優格蛋糕 Gâteau au yaourt

綜合莓果/屏東玫瑰/嘉義桑葚 Red berries mix/Rose/Mulberry

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