歐陸午間套餐

C'est Bon Lunch 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*

$1,380

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

$1,380

珍珠玉米雞 / 北海道干貝
Chicken Breast/Scallop
松露/季節時蔬/雞肉原汁
Truffle/Seasonal Vegetable/Chicken Jus

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.

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.

歐陸午間素食套餐

C'est Bon Lunch 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*

每位 **NT$1,380** 並需外加10%服務費。

NT$2,380 per person and subject to a 10% service charge.

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歐陸主廚推薦套餐

C'est Bon Chef Recommendation 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*

$2,380

波士頓龍蝦
Boston Lobster
柑橘紅蘿蔔泥/柑橘奶油醬汁
Carrot Puree/Citrus Butter Sauce

$2,380

澳洲M8和牛肋眼 3oz
Australia Wagyu Beef Rib Eye M8
牛腱/季節時蔬/馬德拉醬汁
Beef Shank/Seasonal Vegetable/Madeira Sauce

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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歐陸晚間素食套餐

C'est Bon Dinner Vegetarian 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
彩色蕃茄/醋薑/蕃茄澄清湯 *Tomato Jam/Ginger/Tomato Consommé*

湯品 *Soup*

綠蘆筍濃湯 Green Asparagus Soup
綠蘆筍/洋肚菌/松露油 *Green Asparagus/Morel/Truffle Oil*

熱前菜 *Entrée*

季節蔬菜盤 Seasonal Vegetable Plate
柑橘胡蘿蔔泥/榛果油 *Carrot Puree/Hazelnut Oil*

主餐 *Main Course*

松露野菇燉飯 / 新鮮黑松露
Mushrooms Risotto/Fresh 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*

每位 **NT$2,380** 並需外加10%服務費。
NT$2,380 per person and subject to a 10% service charge.

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單點
A La Carte

前菜 *Starter*

$300

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*

$300

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*

$400

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*

$800

珍珠玉米雞 / 北海道干貝
Chicken Breast/Scallop
松露/季節時蔬/雞肉原汁
Truffle/Seasonal Vegetable/Chicken Jus

(午間限定 Lunch Only)

$800

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

(午間限定 Lunch Only)

$1,200

波士頓龍蝦
Boston Lobster
柑橘紅蘿蔔泥/柑橘奶油醬汁
Carrot Puree/Citrus Butter Sauce

$1,200

澳洲M8和牛肋眼 3oz
Australia Wagyu Beef Rib Eye M8
牛腱/季節時蔬/馬德拉醬汁
Beef Shank/Seasonal Vegetable/Madeira Sauce

甜點 *Dessert*

$300

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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