

歐陸秘境套餐

C'est Bon Enchanted 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 彩色番茄/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/防風草泥/松露油 *Scallop/Parship/Truffle Oil*

熱前菜 *Entrée*

波士頓龍蝦 Boston Lobster (半隻) 柑橘胡蘿蔔泥/柑橘醬汁 *Carrot Puree/Citrus Butter Sauce*

主餐 *Main Course*

澳洲M8和牛肋眼上蓋肉 3oz Australia Wagyu Rib Eye Cap Steak M8 季節時蔬/馬德拉醬汁 *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*

每位 **NT\$3,080**

NT\$3,080 per person

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.

歐陸秘境素食套餐

C'est Bon Enchanted 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

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

番茄清湯 Tomato Consommé

熱前菜 Entrée

加州綠蘆筍 Green Asparagus

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\$3,080

NT\$3,080 per person

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