

TASTING DINNER MENU

SALADE DE HOMARD

Slow-Cooked Boston Lobster, Salmon Roe, Lobster Mousse

慢煮波士頓龍蝦 · 三文魚籽 · 龍蝦慕絲



COQUILLE SAINT JACQUES

Seared Hokkaido Scallops, Truffle Caviar, Tarragon Oil

香煎北海道帶子 · 松露魚子醬 · 龍蒿葉油



SOUPE DE CÈPES & CHAMPIGNONS

Porcini and Mushroom Soup, Truffle Shavings

牛肝菌濃湯 · 松露

or

BISQUE DE HOMARD (+\$38)

Lobster bisque, Truffle Shavings

龍蝦濃湯 · 松露



MOREL MUSHROOM RISOTTO

Risotto, Morel Mushroom, Parmesan Cheese, Truffle Shavings

羊肚菌意大利飯 · 巴馬臣芝士 · 松露



FILET DE BAR GRILLÉ

Grilled Sea Bass Fillet, Truffle Shavings

烤海鱸魚柳 · 松露

or

COTELETTE D'AGNEAU GRILLÉ (+\$58)

Grilled Australian Lamb Rack, Truffle Shavings

烤澳洲羊扒 · 松露

or

PORC GRILLÉ

Grilled Pork Rack, Truffle Shavings

烤豬扒 · 松露

ALOYAU DE BŒUF GRILLÉ (+\$58)

Grilled Australian M6 Wagyu Sirloin, Truffle Shavings

烤澳洲M6和牛西冷 · 松露



GÂTEAU FROMAGE À LA LAVANDE

Lavender Cheesecake, Butterfly Pea Meringue

薰衣草芝士蛋糕 · 蝴蝶豌豆花蛋白脆餅

or

UPGRADE DESSERT

BANANA SPLIT (+\$68)

Banana Split

香蕉船

VIN ROUGE POIRE, CRÈME NOIX DE MUSCADEÉ (+\$98)

Red Wine Pear Nutmeg Cream

紅酒燴梨 · 荳蔻忌廉

4-courses

Member Exclusive

\$808 per person

Original price : \$888 / per person

6-courses

Member Exclusive

\$858 per person

Original price : \$1,088 / per person

Please inform us of any food allergies or dietary requirements prior to ordering
若有任何食物過敏和特殊的飲食要求,歡迎與我們聯絡

10% service charge applies
加一服務費

松藝館 Artisan
DE LA
TRUIFE PARIS