BRASSERIE

A Moment from La Brasserie Team!

Thank you for choosing our restaurant as your dining destination. We believe in creating memorable dining experiences by providing quality dishes, delicious drinks and warm engaging services to every guest based on these three factors:

1. We value your dining moment.
2. We strive for your satisfaction.
3. We are passionate about our work.

Our restaurant operation is led by the following:

Culinary	*Jimmy Huang*
Pastry	*Rui-En Yu*
Dining	*James Ho*
Sommelier	*Candice Lin*

We are excited to create an unforgettable and fun meal for you at La Brasserie. So relax, indulge and please enjoy this moment with us!

法式經典尋味　美好年代重現

Découvrez la gastronomie classique, retrouvez la Belle Époque

美好年代法式經典

19 世紀末法國美好年代，國宴食譜流傳至民間。料理的底蘊與文化深深影響至今。巴賽麗廳精采詮釋經典料理，將法式料理精神傳遞於每個餐桌上。

餐廳最低消費規範如下:
・午餐餐期為每人NT$1,000+10%
・下午茶餐期為每人NT$600+10%
・晚餐餐期為每人NT$1,500+10%
・宵夜餐期為每人NT$600+10%
上述最低消費不包含自備飲品費

Minimum charges per person during meal periods are the following:
・Lunch is NT$1,000+10%
・Afternoon tea is NT$600+10%
・Dinner is NT$1,500+10%
・Late Supper is NT$600+10%
All minimum charges excludes BYOB fees

提供進口氣泡水 / 礦泉水為佐餐水，每位酌收水資NT$120+10%
Free flow of imported sparkling water and mineral water at NT$120+10% per person

若有自備飲品需求，本餐廳將依照下述規範酌收費用:
・第1至2瓶，將酌收葡萄酒每瓶NT$2,000、烈酒每瓶NT$3,000
・第3至4瓶，將酌收葡萄酒每瓶NT$3,000、烈酒每瓶NT$4,000
・第5瓶含以上，將酌收葡萄酒每瓶NT$4,000、烈酒每瓶NT$5,000
・超過1,000ml之酒款，將酌收葡萄酒每瓶NT$3,000、烈酒每瓶NT$4,000
・每瓶酒僅提供6支酒杯，若額外再需求酒杯，將以每支NT$400計算

Bringing your own beverage (BYOB) surcharge guidelines:
・1st and 2nd bottle at NT$2,000/BTL(Wines) and NT$3,000/BTL(Spirits)
・3rd and 4th bottle at NT$3,000/BTL(Wines) and NT$4,000/BTL(Spirits)
・5th bottle and more at NT$4,000/BTL(Wines) and NT$5,000/BTL(Spirits)
・Bottles exceeding 1,000ml will be charged at NT$3,000/BTL(Wines) & NT$4,000/BTL (Spirits)
・Each bottle will be provided with 6 glasses. Additional glasses will be charged at NT$400 each.
Restaurant determines glassware selection.

法國風土料理區域代表旗 Dish Origins of France

上法蘭西: 上法蘭西大區與比利時與海峽接壤，食物自然多元豐盛，此處盛產奶油、香檳等。
Hauts-de-France: The region of Hauts-de-France borders Belgian and the Channel. It is rich and diverse in natural food, such as cream and champagne, etc., which are produced here in abundance.

諾曼第: 大區內聲名遠播的諾曼第，其土壤與氣候特別適合蘋果，而成為世上最大蘋果生產區之一，「蘋果白蘭地」、「諾曼第蘋果塔」等特色美食為此而生。
Normandie: The renowned Normandy, with its soil and climate particularly suitable for apples, has become one of the largest apple-producing areas in the world, where "Calvados" and "Tarte aux Pommes" are among the specialties of the local apple cuisine.

布列塔尼: 布列塔尼半島擁有長達法國三分之一的海岸線，其中布列塔尼氣候寒冷、土壤貧瘠只能種植蕎麥，然而卻藉著農村風味的布列塔尼煎餅為世人所知。
Bretagne: The Brittany Peninsula has one-third of France's coastline, where the cold climate and fertile soil make buckwheat the only crop grown there, whereas it is known for its rural-style Galette Complete.

盧瓦爾河地區: 位處河谷區，是法國最肥沃的葡萄生產區之一，出產知名橙酒，法式火焰薄餅所使用的橙酒為其經典。
Pays de la Loire: The Loire Valley is one of the most fertile grape-producing regions in France and is home to a famous orange wine used in the classic French dessert of Crêpes Suzette.

新亞奎丹: 大區內的佩里戈爾、朗德省為法國養殖鴨的勝地，衍伸了許多聞名遐邇的鴨肝相關料理。
Nouvelle-Aquitaine: The departments of Périgord and Landes in the region are the best places in France for raising ducks, which have given rise to many famous duck liver-related dishes.

奧克西塔尼: 臨海的特色，在地形與文化的影響下，成為美食集散地，移民文化的海鮮料理是經典美食。
Occitanie: The region is characterized by Its proximity to the Mediterranean Sea, the topography and culture of which have made it a hub of gourmet excellence, while the immigrant-style seafood cuisine is a classic delicacy.

普羅旺斯-阿爾卑斯-蔚藍海岸: 始於普羅旺斯的經典農民菜，融合鄉村與海鮮的料理，其中以馬賽湯最具代表性。
Provence-Alpes-Côte d'Azur:The classic peasant food originating from Provence is a fusion of country cuisine and seafood, with the Bouillabaisse soup being the most representative.

奧弗涅-隆-阿爾卑斯: 保羅包庫斯的生長地，環境的養成讓他成就了至今仍留傳如「酥皮松露鴨肝牛肉澄清湯」、「香煎時魚」等多道料理。
Auvergne-Rhone-Alpes: The birthplace of Paul Bocuse, where the environment nurtured him to create many dishes that are still passed down today, such as the "Soupe aux Truffes Noires VGE" and the "Fillet de Poisson".

勃艮第-法蘭琪-康堤: 該大區的帝戎、勃根地盛產地葡萄酒、蝸牛菜和芥末醬而聞名，帝戎市更被媒體譽為「法國四大美食之都」之一。
Burgogne Franche-Comté: The region's Dijon and Burgundy are famous for their wines, escargot and mustard, and the city of Dijon has been hailed by the media as one of the "four gastronomic capitals of France".

中央-羅亞爾河地: 擁有廣袤的河流與山脈，蘊藏多樣珍貴食材，成為無數精緻料理發源處，巴賽麗廳La Brasserie 餐點必附上的豬肉醬發想即為此處的特展產。
Centre-Val de Loire: With its vast rivers and mountain ranges, the region is home to a wide variety of precious ingredients, making it the source of countless exquisite cuisines, and the pork pâté that is a must-have for meals at La Brasserie is a specialty of the region.

法蘭西大島: 此區以巴黎為中心，是人口集散之處，孕育出許多特色料理，修女泡芙、羅西尼牛排等經典。
Ile-de-France: Centered around Paris, this densely populated region has given birth to many specialties, including classics such as Religieuse and Beef Rossini.

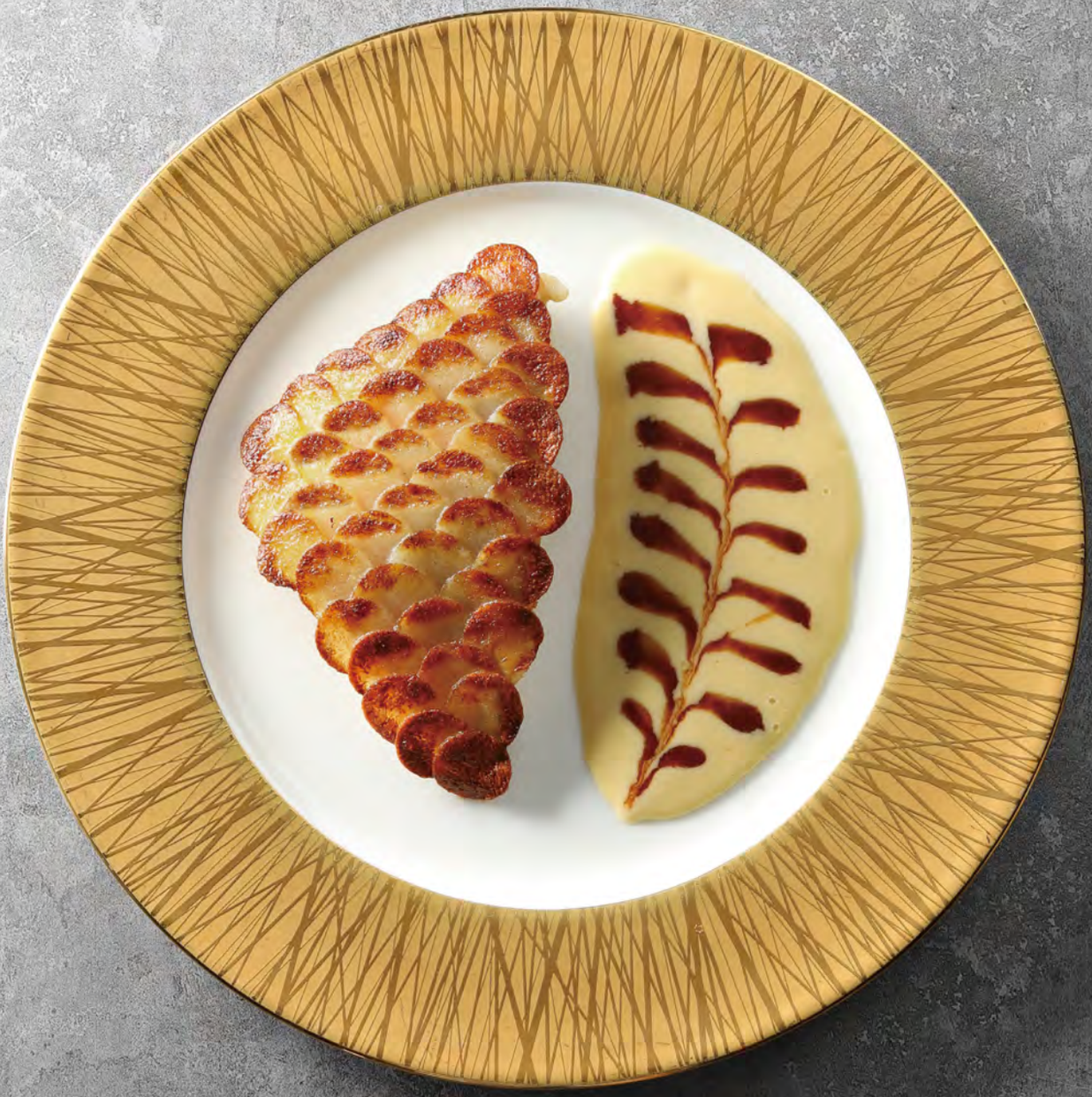
大東部: 該區與比利時、德國、瑞士等國相鄰，並以香檳、阿爾薩斯白酒聞名，其中來自農村料理的阿爾薩斯薄餅以白醬、培根、洋蔥兼容並蓄而成。
Grand Est: This region, bordering Belgium, Germany, Switzerland, and other countries, is famous for its champagne and Alsace white wine, particularly the Tarte Flambee from the countryside, which is made with a combination of white sauce, bacon and onions.

柯西嘉: 科西嘉山區盛產栗子，成熟落下的栗子自然成為料理的主要元素，最著名的莫過於科西嘉栗子布丁。
Corse: Chestnuts are abundant in the Corsican mountains, and the fallen ripe chestnuts are naturally the main ingredient in the local cuisine, the most famous being the Flan Corse à la Farine de Châtaigne.

La Soupe aux Truffes Noires VGE

酥皮松露禽肝牛肉澄清湯

| Tribute to Chef Paul Bocuse 致敬一代廚神保羅博古斯 |



Poisson en Écaille de Pomme de Terre

香煎季節時魚 洋芋鱗片佐柳橙苦艾酒醬汁

| Tribute to Chef Paul Bocuse 致敬一代廚神保羅博古斯 |

Salade Parmentier aux Œufs Pochés

帕蒙蒂耶沙拉、僧侶頭乳酪花

Crème Brulée au Foie

焦糖肝醬布蕾

Encornets Farcis à la Sétoise

塞特式鎮小捲

前菜 Les Entrées

Starters

Encornets Farcis à la Sétoise NT$ 680

塞特式鑲小捲

Braised Squid stuffed with Pork, Tomato and Aïoli Sauce

限量菜色需前一天預訂 | Requires 1Day Preorder

Crème Brulée au Foie NT$ 580

焦糖肝醬布蕾

Liver Crème Brûlée, Rhubarb Chutney, Gingerbread

限量菜色需前一天預訂 | Requires 1Day Preorder

Escargots de Bourgogne NT$ 380

勃根地焗田螺

Baked Snails, Garlic and Parsley

Salade Parmentier aux Œufs Pochés NT$ 680

帕蒙蒂耶沙拉、僧侶頭乳酪花

Potato Salad, Poached Eggs and Tête de Moine Cheese

Salade Niçoise NT$ 380

尼斯沙拉

Tuna, Olives, Tomato, Green Beans, Soft Boiled Egg and Anchovy

Ris de Veau NT$ 680

香煎犢牛胸腺佐羊肚菇醬汁

Veal Sweet Bread, Mushroom, Morel Sauce

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

本餐廳使用美國．紐澳．荷蘭．日本牛肉

THE RESTAURANT OFFERS U.S. , AUSTRALIAN, HOLLAND AND JAPANESE BEEF

可依需求料理健康素

DISHES WITH CAN BE PREPARED AS VEGETARIAN

以上所有費用另加10%服務費

ALL ABOVE PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

Crème Vichyssoise

奶油薇希湯、螯蝦

湯品 Les Soupes
Soups

Crème Vichyssoise — NT$ 520
奶油薇希湯、螯蝦
Potato and Leeks Velouté, Crayfish

La Soupe aux Truffes Noires VGE — NT$ 980
酥皮松露禽肝牛肉澄清湯
Beef Consommé, Liver, Black Truffle and Puff Pastry

Crème d'Artichaut Barigoule — NT$ 580
普羅旺斯式朝鮮薊濃湯
Cream of Artichoke Soup

Soupe à l'Oignon Gratinée — NT$ 400
法式經典洋蔥湯
French Onion Soup with Gruyère Cheese

La Célèbre Gratinée au Madère
加價NT$250 添加蛋黃和馬德拉酒
Prepared tableside with egg yolk & Madeira wine for an additional NT$250

Soupe du Jour — NT$ 260
主廚特製湯品
Soup of the Day

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Quenelles de Poisson Sauce Nantua

里昂魚丸佐南圖醬汁

主菜 Les Plats
Main Courses

Quenelles de Poisson Sauce Nantua NT$ 1,780
里昂魚丸佐南圖醬汁
Fish Dumplings with Crayfish Sauce
限量菜色需前三天預訂 | Requires 3Days Preorder

Poisson en Écaille de Pomme de Terre NT$ 1,880
香煎季節時魚、洋芋鱗片佐柳橙苦艾酒醬汁
Fish Fillet with Potato Scales, Orange Noilly Prat Sauce
限量菜色需前一天預訂 | Requires 1Day Preorder

Bouillabaisse NT$ 1,080
馬賽魚湯
Provençal Fish Stew, Rouille Sauce

Cuisse de Canard Confites et Pommes de Terre à la Lyonnaise NT$ 800
油封鴨腿襯里昂洋芋、杏桃醬汁
Duck Leg Confit, Lyonnaise Potatoes, Apricot Sauce

Pâtes à la Bolognaise NT$ 680
波隆那肉醬麵
Pasta with Bolognaise Sauce

La Choucroute NT$ 1,080
阿爾薩斯酸菜豬腳
Pork Knuckle, Sausage, Bacon and Sauerkraut

Poulet Gaston Gérard NT$ 1,520
賈斯頓傑哈燉雞
Chicken Braised in White Wine, Dijon Mustard, Paprika, Comté Cheese

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

本餐廳使用美國．紐澳．荷蘭．日本牛肉
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Homard Thermidor
熱月龍蝦

主菜 Les Plats
Main Courses

Homard Thermidor NT$ *3,080*
熱月龍蝦
Lobster Gratin with Thermidor Sauce
限量菜色需前三天預訂 | Requires 3Days Preorder

Poulet Rôti NT$ *1,580*
爐烤桂丁雞佐砂勞越黑胡椒醬汁
Half Roasted Chicken, Sarawak Black Pepper Sauce
限量菜色需前三天預訂 | Requires 3Days Preorder

牛排 Les Steaks
Steaks

Côte de Boeuf
美國 *Prime* 帶骨肋眼牛排
USDA Prime Bone-in Beef Rib Eye
1g=NT$6 依當日實際重量為售價金額
Price depends on the weight i.e. 1g=NT$6
限量菜色需前一天預訂 | Requires 1Day Preorder

Tournedos Rossini NT$ *3,080*
羅西尼牛排
Beef Rossini

Aiguillette Baronne de Boeuf Wagyu Kagoshima NT$ *2,280*
鹿兒島和牛角尖牛排 *140g*
Kagoshima Wagyu Tri-Tip Steak

Bavette de Boeuf Wagyu Australien NT$ *2,080*
澳洲和牛裙帶牛排 *220g*
Australian Wagyu Beef Skirt

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

餐點均可任選兩款配菜
INCLUDES CHOICES OF TWO SIDE DISHES

本餐廳使用美國．紐澳．荷蘭．日本牛肉
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Côte de Boeuf

美國 *Prime* 帶骨肋眼牛排

配菜 Les Plats D'accompagnement

Side Dishes

Frites de Patate Douce NT$ 350
地瓜薯條
Sweet Potato Fries

Purée de Pomme de Terre NT$ 350
天鵝絨洋芋泥
Creamy Mashed Potato

Pois Gourmands Sautés à l'ail NT$ 300
蒜味荷蘭豆
Sautéed Snow Peas with Garlic

Champignons au Vin Blanc NT$ 320
白酒磨菇
Sautéed Mushrooms with White Wine

Asperges Vertes au Lard Fumé NT$ 320
培根蘆筍
Sautéed Asparagus with Bacon

可依需求料理健康素
DISHES WITH CAN BE PREPARED AS VEGETARIAN

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Iles Flottantes
大溪地香草漂浮島

Le Saint-Honoré
榛果威士忌聖多諾黑泡芙

Vacherin Framboise

覆盆子瓦戌航冰淇淋蛋糕

甜點 Les Pâtisseries

Desserts

Vacherin Framboise NT$ 580
覆盆子瓦戌航冰淇淋蛋糕
Raspberry Meringue, Sorbet and Chantilly

Îles Flottantes NT$ 480
大溪地香草漂浮島
Floating Island, Tahiti Vanilla, Caramelized Sugar

Le Saint-Honoré NT$ 580
榛果威士忌聖多諾黑泡芙
French Choux Pastry, Hazelnut Chiboust, Crème Chantilly

Fondant au Chocolat2.0 NT$ 380
法芙娜熔岩巧克力2.0
Molten Chocolate Cake with Passion Fruit and Mango Ice Cream

Tarte Normande aux Pommes NT$ 380
諾曼第蘋果塔
Apple Tart with Crème Fraîche

Crêpes Suzette NT$ 880
法式火焰薄餅
兩人份 | For 2 persons

Soufflé NT$ 650
傳統法式舒芙蕾
需等候40分鐘烹調 | Needs 40 minutes to bake

Flan Corse à la Farine de Châtaigne NT$ 380
科西嘉栗子布丁
Chestnut Flan, Vanilla Chantilly and Caramelized Sugar

經典菜供應時間 Service Hours | 12:00-21:30

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DISHES WITH CAN BE PREPARED AS VEGETARIAN

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輕食 Les Collations

Snacks

Salade César NT$ 380

凱薩沙拉

Caesar Salad with Bacon, Parmigiano-Reggiano and Croutons

可加價NT$200附燻鮭魚 | With smoked salmon for an additional NT$200

Burger au Bœuf NT$ 680

葛瑞爾乳酪牛肉漢堡附薯條或沙拉

Beef Burger with Gruyère Cheese, Rémoulade Sauce, French Fries or Mixed Salad

Club Sandwich NT$ 550

總匯三明治

Bacon, Smoked Ham, Soft Boiled Egg, Tomato, French Fries or Mixed Salad

Frites NT$ 380

巴賽麗廳現炸薯條

French Fries with Tomato Ketchup and Mayonnaise

Petit Pain et Kouglof Salé NT$ 200

什錦麵包籃

French Roll and Savory Kugelhopf

輕食供應時間 Service Hours | 11:00 - 21:30

本餐廳使用美國．紐澳．荷蘭．日本牛肉

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過敏原標示 Allergy Alerts

甲殼類及其製品。
Crustacea and products thereof.

芒果及其製品。
Mango and products thereof.

花生及其製品。
Peanut and products thereof

蛋及其製品。
Egg and products thereof.

堅果類及其製品。
Nuts and products thereof.

芝麻及其製品。
Sesame and products thereof.

含麩質之穀物及其製品。
Cereals containing gluten and products thereof.

大豆及其製品。
Soybean and products thereof.

魚類及其製品。
Fish and products thereof.

使用亞硫酸鹽類等。
The use of sulphites etc.

水果與其製品。
Fruit and products thereof.

貝類與其製品。
Shell and products thereof.

芹菜與其製品。
Celery and products thereof.

芥末與其製品。
Wasabi and products thereof.

羽扇豆與其製品。
Lupinus and products thereof.

牛奶、羊奶及其製品。但由牛奶、羊奶取得之乳糖醇，不在此限。
Milk, goat milk and products thereof, except lactitol derived from milk and goat milk.

LANDIS CLUB
緻友會員

緻友會員

Landis Club Membership
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安心と信頼に満ちたより充実したサービスをお届けいたします。

GET IT ON Google Play

Available on the App Store