BRASSERIE

The Taipei 2025 Restaurant Week 9/8-9/30

*Déjeuner Gastronomique à la Française*

# 台北餐廳週・法式經典午間套餐

## Classic French Lunch Set Menu

*Petit Pain et Kouglof salé*
什錦麵包籃附主廚特製豬肉抹醬/奶油
French Roll and Savory Kugelhopf

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*Salade Niçoise*
尼斯沙拉
Tuna, Olives, Tomato, Green Beans, Soft Boiled Egg and Anchovy

*Or*

*Escargots de Bourgogne*
勃根地焗田螺
Baked Snails, Garlic and Parsley

*Or*

*Caesar Salad*
凱薩沙拉
Bacon, Parmigiano-Reggiano and Croutons

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

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*Daily Soup*
主廚特製湯品

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

*Or*

*Pâtes à la Bolognaise*
波隆那肉醬麵
Pasta with Bolognaise Sauce

*Or*

*Galette Complète*
布列塔尼蕎麥煎餅附沙拉
Buckwheat Pancake with Ham, Gruyère Cheese and Egg, Served with Mixed Salad

*Or*

*Tarte Flambée*
阿爾薩斯薄餅
Flatbread with Bacon, Onion, Crème Fraîche

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*Café ou Thé*
咖啡 或 茶
Coffee or Tea

*Sablé Breton*
布列塔尼酥餅
French Butter Cookies

*NT$1,200+10% for Per Person*
以上價格需加一成服務費 The Above Prices is Subject to 10% Service Charge

葡萄酒鑑賞家｜兩個酒杯最佳卓越獎
Wine Spectator Best of Award of Excellence

法式經典尋味 美好年代重現
Découvrez la gastronomie classique , retrouvez la Belle Époque