



WEEKDAY SET LUNCH 248^{HKD}

From 11:30am to 03:00pm

ENTRÉE

Soupe de saison

Homemade seasonal soup, ask your waiter for details

Or

Salade de gésiers

Confit gizzards, crispy corn, green salad with verjus dressing

Or

Terrine de foie gras +38^{HKD}

Foie gras terrine served with chutney

PLATS

Pot-au-feu

Duck leg with duck broth and root vegetables

Or

Filet de cane servi entier +58^{HKD}

Whole female duck (hen) pan-fried fillet with celeriac puree and pickle onions

Or

Omelette d'oeufs de cane aux cèpes & aux pleurotes

Duck eggs omelette with porcini & oyster mushrooms
with salad

Or

Saucisse de canard

Duck sausage with mashed potato and Le Colvert sauce

Or

Macaronade au foie gras, magret confit, pleurotes et truffes +38^{HKD}

Penne pasta with foie gras, oyster mushrooms, breast confit and truffles

Add on a side of duck fat French fries +48^{HKD}

DESSERT

Apple and walnut cake with apple compote and vanilla ice cream

Or

Upgrade to classic desserts +38^{HKD}

Or

Upgrade to table side flamed desserts +98^{HKD}

Tea or Coffee included (hot or iced)

House Wine Glass or Beer 300 ml +48^{HKD}





平日套餐午餐 248HKD

From 11:30am to 3:00pm

前菜

時令湯

Homemade seasonal soup, ask your waiter for details

Or

砂囊沙拉

Confit gizzards, crispy corn, green salad with verjus dressing

Or

鵝肝醬+38HKD

Foie gras terrine served with chutney

行程

法式燉菜

Duck leg with root vegetables and duck broth

Or

整塊鴨胸肉+58HKD

Whole female duck (hen) pan-fried fillet with celeriac puree and pickle onions

Or

鴨蛋煎蛋捲佐牛肝菌和蠔菇

Duck eggs omelette with porcini & oyster mushrooms
with salad

Or

鴨肉香腸

Duck sausage with mashed potato and Le Colvert sauce

Or

鵝肝通心粉配油封鴨胸、平菇和松露 +38HKD

Penne pasta with foie gras, oyster mushrooms, breast confit and truffles

再加一份鴨炸薯條 +48HKD

甜點

蘋果核桃蛋糕配蘋果醬和香草冰淇淋

Or

升級為經典甜點+38HKD

Or

升級至桌邊火焰甜點+98HKD

