

To share

分享

Smoked fish platter. 熏鱼拼盘	178	
Tartare “Terre & Mer” (beef / foie gras / Beaufort cheese / smoked herring) 海陆精选鞑达 (牛肉/鸭肝/波弗特芝士/烟熏鳗鱼)	228	-cucumber jelly / sour cream / salmon roe 黄瓜冻/酸奶油/三文鱼籽 -toasted bread 烤面包
Rillettes from the sea. 海鲜罐头	78	
Caviar, blinis, ricotta Jakob's cream. 鱼子酱，乳清干酪薄饼		588
Two Gougères 双色泡芙:	98	-Green: herbs purée 绿香料泥 -Black: black garlic bechamel 黑蒜泥酱
½ salted anchovy, toasted bread. 半腌制鳀鱼，烤面包		78
Black truffle flavoured potato croquettes. 土豆丸黑松露风味		128
Green curry spiced Paris mushrooms. 巴黎蘑菇配青咖喱		68
Ratatouille nicoise. 法式炖菜		68



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COLD DISHES

前菜

- Lilysing* salad. 80
(Thai and pink grapefruit, orange, avocado, celeriac, yellow mango, rocket salad, fermented tofu paste)
莉莉斯沙拉
(泰国粉红西柚, 橙, 牛油果, 芹根, 芒果, 芝麻菜, 腐乳)
- White meats pâté sorbet Rouge. Celeriac rémoulade. 108
法式白肉酱
胭脂雪芭, 奶油蛋黄大豆酱
- Foie gras terrine brioche. Sauternes cube. Burned onions jus. 178
鸭肝冻, 干无花果, 黄油面包, 苏特恩酒冻, 洋葱汁
- Pressed crab, dill-flavoured pineapple carpaccio; carrot foam. 138
蟹肉色拉, 莳萝, 菠萝薄片, 胡萝卜泡沫
- White tuna Germon/Yellow fin tuna *Torino*. 218
白金枪鱼托里诺
- Eggplant terrine *Gordes*, San Daniele ham. 118
戈尔德茄子冻, 圣丹尼尔火腿
- Anise-flavoured tomato water 108
Tomato two ways: burst with basil, thinly sliced heirloom, burrata ice cream.
茴香番茄汤
紫苏味番茄, 布拉塔冰激凌
- Ajo-Blanco/frosted fruits. 88
杏仁蒜蓉冷汤/渍水果



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HOT DISHES 热菜

Poached egg at 63°C, Oscietra caviar Champagne sauce. 63度温泉蛋，俄罗斯鲟鱼酱 温热奶油香槟汁	488
Gambas, potato gnocchi, cauliflower; whipped cream/coffee powder Bisque. 法式海鲜浓汤，大虾，土豆团，菜花，鲜奶油，咖啡粉	138
Snails “à la Bordelaise” Eggplant caviar, tuile of spelt. 蜗牛，波尔多雷斯红酒酱，茄子鱼子酱，斯佩尔特小麦	128
Frogs “Poulette” cocotte. 法式牛蛙奶油炖锅	128
Bouillon <i>Zezette</i> : fregola pasta, green vegetables. 椰奶清汤，面疙瘩，绿色蔬菜	98

Oysters – Abalone 生蚝—鲍鱼

Tarbouriech oysters <i>Gaya</i> . 加雅风格达尔布里埃齐生蚝	268
David Hervé oysters, Manzanilla flavoured duck foie gras soup Seaweed flakes. 大卫-埃尔韦生蚝，洋甘菊鸭肝汤，海藻碎	188
Abalone filet, roasted duck foie gras Potato purée with white miso. 鲍鱼，香煎鸭肝，土豆泥，白味噌	195



MAIN DISHES

主菜

- Ginger-flavoured lobster fricassée 408
Cinnamon spiced wheat semolina, apple dice.
姜味龙虾，肉桂中东小米，苹
- Sea salt-grilled sea bream 188
Red quinoa, onion petals
Beurre Nantais.
海盐炙烤海鲷鱼，红藜麦，洋葱瓣，南特奶油
- Galette of beef / red tuna / Comté with lemongrass 308
Condiment *Eriang*. Fungus and potato craquette.
牛肉格雷派饼，金枪鱼，孔泰芝士，*Eriang* 汁
- Poultry breast *Arbre Sec* 208
Macaroni and celery stick.
Arbre Sec 鸡胸肉，弯管面，芹菜
- Fresh herbs lamb crepinette, grilled cabbage and Manchego 268
Tchatchouka.
香草羊鞍肉卷，扒卷心菜和曼撒格芝士。
中东烩菜。
- Roasted and glazed pluma pig 198
blackcurrant-flavoured red cabbage marmalade.
香烤西班牙猪排，鼠尾草，黑加仑红椰菜酱
- Potato Bilou, black garlic-flavoured squid. 128
风味土豆，大蒜鱿鱼
- Grilled rib-eye 588
Potato allumettes, Cremona mustard. Mint-flavoured zucchini purée.
炙烤肉眼
炸土豆条，克雷蒙纳芥末，薄荷节瓜泥
- Filet champs - elysées 480
Turmeric potato gaufrette.
香榭丽舍牛菲力
炸土豆条



le Comptoir de Pierre Gagnaire 是一个休闲并充满时尚气息的餐厅，无论是举办庆祝活动或者是在一个轻松的氛围里享受法国传统的自制美食都能满足需要，旨在为食客打造难忘的用餐体验。秉持着顾问厨师Pierre Gagnaire“尊重昨天但面向明天”的真诚态度，菜单用简单、真诚、优雅的法式菜肴并辅以创新大胆的味道直灵魂。由顾问厨师Pierre Gagnaire的首徒Romain Chapel主理的餐厅将会提供早餐，午餐，下午茶以及晚餐。丰富的佳酿及各式构思巧妙的饮品，使用餐者既体会到经典巴黎人的用餐体验，又感受到30年代摩登复古的魅上海。



le Comptoir de Pierre Gagnaire is a community. It is a casual chic venue for all occasions, celebrations or simple indulgence of homemade cuisine in a welcoming ambience. True to the iconic chef's honest approach, Pierre Gagnaire's menu is a means of expression, replacing words with dishes that touch the heart and soul. le Comptoir showcases simple, honest and elegant French cuisine, complemented by innovative textures and bold flavors. Helmed by Pierre Gagnaire's protégé, Romain Chapel, le Comptoir will serve breakfast, lunch, afternoon tea and dinner. The extensive wine and beverage list is carefully crafted to enhance diners' culinary journey in a classic Parisian setting reminiscent of Shanghai's old-world glamor in the 1930s.

