



LE BRUNCH

Saturday: 12:00 pm to 2 pm

Sunday: 12:00 pm to 3 pm

RMB488 per person

2 courses + bread and pastry basket + dessert buffet + soft beverages +
San Pellegrino + Evian + coffee and tea

RMB388 per person

Free flow of Perrier-Jouët champagne

If you are looking to celebrate a special occasion, please contact us at

lcomptoir@capellahotels.com

早午餐

周六: 12:00 到 14:00

周日: 12:00 到 15:00

人民币488元/位

任选两道菜品+甜品自助+精选面包篮+饮料自助
(圣培露, 依云, 软饮料, 咖啡和茶)

人民币388元/位

畅饮巴黎之花香檳

亲爱的顾客, 无论您有关于餐饮方面的任何需求,
LE COMPTOIR都很乐意给您提供服务, 详情请与我们联系。

电子邮件地址: lcomptoir@capellahotels.com



le Comptoir de
Pierre Gagnaire

— Shanghai —



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以上价格需加收10%服务费
Prices are subject to 10% service charge



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RMB298 for two courses
RMB358 for three courses
includes one coffee or tea

Starter

Crab meat, burrata cheese ; Venise jelly (RMB 48 Supplement).

Beef tartare with Comté cheese / preserved tomatoes / red tuna.

Crudo of gilt-head bream, artichoke puree with mustard, carrot syrup.

Lilysing salad.

Seared duck foie gras, surirawa turnip, apple molasses.

Bouillon forestier: squash gnocchi, small onions, Yunnan mushrooms.

Main

Soufflé 9 Conduit Street, slow-simmered leeks with cheddar cheese; butter Nantais.

Pan-sauteed shrimps, buckwheat flour galette, celeriac puree spiced with green curry.

Fillet of sea bream seared with olive oil –
 paris mushrooms and snow beans with herbs.

Roasted beef fillet, radicchio puree –
 grilled banana . bone marrow. Sauce Champs-Elysées.
 (RMB 198 Supplement)

Roasted chicken –
 tamarind juice thickened. Green lentils, pear and braised turnips, confit shallots.

Sweet and sour glazed pork belly, potato bilou.

Dessert

Lemon water with bergamot, citrus fruits sorbet, pomegranate, ramboutans and
 thai pomelo. Small biscuit flavoured with lemon and soaked with Grappa.

Meringuage Rose: red fruits thickened with redcurrant jelly,
 mascarpone cheese cream with bitter almond, large pistachio tuile.

Rice pudding mousse with preserved fruits, orange jelly and marmelade,
 almonds Polignac and crystallized mulberries.

Fresh seasonal fruits salad with a selection of homemade sorbets.

Our sommelier's wine recommendation
 RMB198 for two glasses



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2道式午餐价格298元/位
3道式午餐价格358元/位
套餐包含任意一款茶或咖啡

精选前菜

蟹肉, 布拉塔奶酪, 马鞭草冻 (需另加48元)

牛肉鞑鞑, 孔泰奶酪, 腌番茄, 金枪鱼

柑橘鲷鱼片, 芥末洋蓍泥, 胡萝卜糖浆

莉莉斯沙拉

香煎鸭肝, 法式啤酒炖萝卜, 苹果糖浆

野菌蘑菇汤, 南瓜土豆丸, 小洋葱, 云南蘑菇

精选主菜

鳕鱼舒夫蕾第九街区, 慢炖京葱, 车打奶酪, 南特奶油

香煎大虾, 荞麦饼, 绿咖喱芋根泥

橄榄油浸海鲷鱼柳-
 巴黎蘑菇, 雪豆, 香草黄油

香烤牛柳, 菊苣泥, 烤香蕉, 牛骨髓
 香榭丽舍汁 (需另加198元)

烤鸡-

罗望子汁, 连奴豆, 梨, 炖萝卜, 小干葱

酸甜五花肉, 特色土豆饼

特色甜点

佛手柑柠檬水, 柑橘雪葩, 石榴, 红毛丹, 泰柚
 沾有格兰巴白兰地酒的柠檬小饼

玫瑰马琳: 红果酱红加仑啫喱, 苦杏仁马斯卡邦尼芝士奶油,
 开心果脆片

米饭布丁配腌渍水果, 香橙啫喱和酱,
 杏仁百利来干邑与水晶桑葚

新鲜应季水果沙拉配精选自制雪葩

侍酒师精选配酒
 2杯酒人民币198元



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