

# la TABLE

French Brasserie

Alsace Wine Pairing Dinner  
Alsace 葡萄酒配對晚宴  
3 September to 30 November 2018

## **Tuna Tartare Nicoise**

吞拿魚他他尼哥斯沙律

Quail egg, micro herbs, verbena

鸚鵡蛋、香草沙律、馬鞭草

***Albrecht Cremant D'Alsace NV***

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## **Pan-fried Duck Foie Gras**

香煎鴨肝

Truffle, fig-cassis chutney

黑松露菌、無花果黑醋栗醬

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## **Monkfish Fillet**

鮫鱈魚魚柳

Bayonne ham, orange-pommery mustard sauce, green peas

法國風乾火腿、橙香芥末籽汁、青豆

***Riesling, Domaine Paul Blanck 2017***

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## **Braised Beef Cheek Bordelaise**

波爾多醬汁燴牛面頰肉

Potato gratin, micro vegetables

焗薯片、小蔬菜

***Pinot Noir, Josmeyer Herrenweg 2015***

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## **Black Truffle Ganache and Crème Brûlée**

黑松露朱古力忌廉伴法式焦糖燉蛋

Fromage Blanc cheese sherbet, mango-Grand Marnier gel

法式白芝士雪葩、香芒 干邑橙酒汁

***Gewurztraminer, Josmeyer Vendanges Tardives 2015***

HKD788 per person / 每位港幣 788 元

Additional HKD398 per person for wine pairing 搭配葡萄酒，每位另加港幣 398 元

Please advise our associates if you have any food allergies.

如您對任何食物有過敏反應，請通知服務員相關資料。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。