



# WEEKEND SET LUNCH

**STARTER + MAIN + COFFEE / TEA / SOFT DRINK**  
頭盤 主菜 咖啡/茶/汽水

## Let's Celebrate with Fresh Truffle 來歡度新鮮松露的時光

Add Fresh truffle to any dish for \$50 (10 grams)  
添加新鮮松露到任何菜式只需加\$50 (10克)

Choose One 選一

### STARTER 頭盤

Daily Soup  
是日餐湯

OR

L'Automne  
Salade [V]  
mix salad, quinoa,  
cherry tomatoes, kale,  
crispy sweet potato  
秋意雜菜沙律(素)、  
雜菜、藜麥、車厘茄、  
羽衣甘藍、番薯脆片

OR

Mini  
Charcuterie Board  
(add \$30)  
salami, parma,  
cherry tomato confit  
迷你熟凍肉拼盤、  
莎樂美腸、巴馬火腿、油封車厘茄  
(加\$30)

OR

[B&B] Beef Tartare  
(add \$40)  
black angus beef  
served with sourdough  
黑安格斯牛肉他他、酸麵包  
(加\$40)

Choose One 選一

### MAIN 主菜

Pork Bourguignon . . . . . 148

mashed potatoes, carrot, mushroom, onion, bacon, pork jus  
法式紅酒燉豬柳、薯蓉、甘筍、蘑菇、洋蔥、煙肉、肉汁

OR

Salade Nicoise . . . . . 168

seared yellow fin tuna, egg, tomato, olives, house vinaigrette dressing  
香煎黃鱈吞拿魚沙律、烩蛋、蕃茄、橄欖、香醋

OR

Duck Leg Confit . . . . . 178

lentils, sausage  
油封鴨腿、扁豆、香腸

OR

L'Automne Barley Chestnut & Truffle Risotto [V]. . . . . 188

artisan butter, sage, vegetable broth, nut & fruit medley  
松露栗子燴薏米飯(素)、手工牛油、鼠尾草、蔬菜高湯、堅果及綜合脫水生果

OR

Wagyu Beef Burger . . . . . 198

melted cheese, caramelized onion, gherkins, fries  
和牛芝士漢堡、焦糖洋蔥、醃青瓜、薯條

OR

[B&B] Seared "Three Yellow" Chicken . . . . . 198

barley rice, black truffle foam  
香煎"三黃雞"、薏米飯、黑松露泡沫

OR

Lamb Ragu . . . . . 198

lamb, linguini, tomato sauce, parmesan, butter  
意式羊肉醬扁意粉、番茄醬、帕瑪臣芝士、牛油

OR

Bouillabaisse . . . . . 248

mussels, clams, white fish, prawn, orzo, fish broth  
海鮮馬賽魚湯、青口、魚、蝦、魚高湯、米型意粉

OR

[B&B] Baked Halibut . . . . . 248

mashed potatoes, fennel, roasted vegetables, lemon zest  
焗比目魚、薯蓉、茴香、烤雜菜、檸檬皮

OR

[B&B] BLB Steak Frites . . . . . 298

ribeye, fries, baked garlic and pepper sauce  
BLB 肉眼牛扒、薯條、烤蒜、黑胡椒醬

### COFFEE / TEA 咖啡/茶

WEEKEND COCKTAIL & MOCKTAIL SPECIAL \$50 (ASK YOUR SERVER)

週末雞尾酒和無酒精雞尾酒特價\$50 (詢問服務員)

### Dessert 甜品

Daily Chef's Creation (add \$20)

每日廚師精選 (加\$20)



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