

SET LUNCH

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

Add to any dish fresh Italian truffle 添加新鮮意大利松露到任何菜式只需加 \$50 (10g)
Add to any dish pan-fried French foie gras 添加配香煎法國鴨肝到任何菜式只需加 \$158

STARTER 頭盤

Choose One 選一

Winter Salad [V]
beetroot, squash, pumpkin seeds,
carrot, rocket & house dressing
冬日沙律(素)、紅菜頭, 南瓜,
南瓜籽, 甘荀, 火箭菜, 自家醬

OR **Soup Of The Day**
是日餐湯

OR **Beef Tartare**
(add \$40)
安格斯牛肉他他 (加\$40)

MAIN 主菜

Choose One 選一

Burratina Salad 138
baby carrot, tomato confit & sourdough
蕃茄水牛芝士沙律、迷你甘荀, 油封車厘茄, 酸麵包

OR
Butternut Squash Barley Risotto 148
with fried parma ham
奶油南瓜燴薏米飯、炸巴馬火腿

OR
Duck Leg Confit 178
lentils, sausage
油封鴨腿、扁豆, 香腸

OR
Seared "Three Yellow" Chicken 188
mustard barley rice, black truffle chicken foam
香煎"三黃雞"、芥末薏米飯, 黑松露雞湯泡

OR
Seafood Chaudrée 188
mussels, clams, white fish, white wine, cream
白酒忌廉海鮮湯、青口, 蜆

OR
Salmon Parisienne 238
mix vegetables, spinach cream & white wine sauce
法式三文魚、雜菜, 奶油菠菜, 白酒醬

OR
Lamb Rack 248
baked pumpkin, brocolini, onion puree and mint sauce
小羊肋排、烤南瓜, 西蘭花苗, 洋蔥蓉, 薄荷醬

BB **BLB Steak Frites** 268
bavette "flank", fries, baked garlic
BLB 牛腹扒、薯條, 烤蒜

BB **Tenderloin Steak Frites** 348
fries, baked garlic
牛柳、薯條, 烤蒜

OR
Paella à La Campagne 468
escargot, chicken, sausages, french long beans, red peppers, aioli
西班牙海鮮飯、田螺, 雞, 香腸, 法國長豆, 紅辣椒, 蒜泥蛋黃醬

Dessert 甜品

Crepes Suzette
chantilly, biscoff crumble
(add \$20)
法式橙酒可麗餅、忌廉、金寶脆脆 (加\$20)

Opera "Gâteau" Cake
chocolate sauce, berries, ice cream
(add \$30)
歌劇蛋糕、朱古力醬、雜莓、雪糕(加\$30)



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