

## STARTERS | 前菜

<b>Bigeye Tuna   大目金枪鱼</b> Pink Pomelo   Cucumber   Tomato Consommé 红柚   黄瓜   番茄酱汁	<b>RMB 185</b>	<b>Pike Perch and Lobster 'Cake'   桂花鱼龙虾“蛋糕”</b> Lobster-Curry Mayo 龙虾咖喱蛋黄酱	<b>RMB 155</b>	<b>Seasonal Pickled Vegetables   腌蔬菜</b>	<b>RMB 45</b>	
<b>Butter Lettuce   奶油生菜</b> Pickled Vegetables   Yoghurt Dressing 腌蔬菜   酸奶酱	<b>RMB 85</b>	<b>Burgundy Snail   勃艮第蜗牛</b> Bone Marrow   Potato-Leek Mash 牛骨髓   土豆京葱泥	<b>RMB 158</b>	<b>Fresh Oysters   鲜生蚝</b> Served with Lemon and Shallot-Sherry Vinaigrette 配柠檬干葱雪莉醋	6 pc/枚 12 pc/枚	
<b>Burrata   布拉塔芝士</b> Tomato   Basil 番茄   罗勒	<b>RMB 138</b>	<b>Charcoal Grilled Octopus   碳扒八爪鱼</b> Aioli Pimentón   甜辣椒蛋黄酱	<b>RMB 158</b>	<b>La Bourriche No. 5</b> 马奥伦甄选5号生蚝	<b>RMB 258</b>	<b>RMB 458</b>
<b>Foie Gras Terrine   鸭肥肝酱</b> Sauternes Jelly   Green Tomato Chutney   Brioche 索甸甜酒啫喱   绿番茄酱   黄油面包	<b>RMB 185</b>	<b>Mushroom Consommé   菌菇清汤</b> Ox-Tail Dumplings   Kombu Oil 牛尾饺   昆布油	<b>RMB 128</b>	<b>Iberico de Bellota Cinco Jotas '5J' Ham 30G</b> '5J' 伊比利亚火腿30克	<b>RMB 468</b>	<b>RMB 758</b>
				Rosted Tomato Bread   烤番茄面包		<b>RMB 295</b>

## MAIN COURSES | 主菜

<b>Spinach Gnocchi   菠菜土豆团</b> Sautéed Spinach   Semi-Dried Tomato   Pine-Nuts 炒菠菜   半干番茄   松仁	<b>RMB 115</b>				
<b>Hamachi   黄鰺鱼</b> Wasabi Spinach   Sansho Pepper   Caviar 青芥菠菜   山椒   鱼籽酱	<b>RMB 258</b>				
<b>Uni 'Spaghetti alla Chitarra'   海胆方形意粉</b> Sea Urchin   Semi-Dried Tomato   Shallots   Lime 海胆   半干番茄   干葱   青柠	<b>RMB 258</b>				
<b>Seared Scallop   香煎扇贝   TT Classic   泰安门经典菜</b> Dashi-Butter   Porcini   Bacon Jam 高汤黄油   牛肝菌   培根酱	<b>RMB 285</b>				
<b>Chicken Breast   鸡胸肉</b> Maitake & Green Bean   Parsley 'Porridge'   舞茸 & 四季豆   欧芹“烩饭”	<b>RMB 258</b>				
<b>Confit Duck Leg   脆煎油浸鸭腿</b> Caramelized Endive   Kumquat   'Beluga' Lentils 焦糖玉兰菜   金橘   法国连弩豆	<b>RMB 185</b>				
<b>Grilled Pork Chop   烤猪排</b> Mimosa   Edamame Salad   蛋白水瓜柳酱   毛豆沙拉	<b>RMB 258</b>				
<b>Slow Cooked Wagyu Beef Short-Rib   慢煮牛小排</b> BBQ Glaze   Grilled Lettuce   烧烤酱   扒生菜	<b>RMB 395</b>				

## GERMAN INSPIRED | 德国灵感

<b>'Hackepeter'</b> Beef Tartar   Marinated Beef Tongue   Sauce Remoulade   Pickles 牛肉塔塔   低温牛舌   风味蛋黄酱   腌菜	<b>RMB 138</b>				
<b>'Hamburger Aal Brot'</b> Smoked Eel   Scramble Eggs   Roasted Sour Dough 烟熏鳗鱼   炒蛋   烤酸面包	<b>RMB 125</b>				
<b>'Kabeljau in Senf-Sauce'</b> Confit Black Cod Filet   Grain Mustard Sauce   White Bean Mash   Herb Salad 油封鳕鱼柳   黄芥末酱   白豆泥   小色拉	<b>RMB 288</b>				
<b>'Leipziger Allerlei'</b> Lobster   Morels   Green Peas   Asparagus   Baby Carrots   Chervil 龙虾   羊肚菌   甜豆   芦笋   小胡萝卜   细叶芹	<b>RMB 255</b>				
<b>'Knusprige Schweins-Haxe'</b> Crispy Pork Knuckle   Sauerkraut   Mustard-Jus 脆煎猪蹄   德国酸菜   黄芥末酱汁	<b>RMB 215</b>				
<b>'Schwarzwälder-Kirsch'</b> Dark Chocolate   Cherries   Cocoa Gelato 黑巧克力   车厘子   可可冰淇淋	<b>RMB 95</b>				
<b>'Apfel-Strudel'</b> Apples   Strudel-Dough   Vanilla 苹果   薄酥卷饼   香草荚	<b>RMB 95</b>				

## LYCIEE WOOD GRILLED | 荔枝木炭烤

<b>Australian Rangers Valley Angus Beef</b> 澳洲Rangers Valley安格斯					
<b>Tenderloin 250g   牛里脊 250克</b>					<b>RMB 515</b>
<b>Bone-in Rib-Eye 1000g   带骨肉眼牛排 1000克</b>					<b>RMB 1688</b>

## SIDES | 配菜

<b>Burnt Corn with Brown Butter   棕黄油烤玉米</b>	<b>RMB 55</b>
<b>Sautéed Mushrooms   炒菌菇</b>	<b>RMB 65</b>
<b>Spinach   菠菜</b>	<b>RMB 65</b>
<b>Grilled Broccolini   扒西兰花苔</b>	<b>RMB 65</b>
<b>Asparagus   Green Peas   Morel</b> 芦笋   甜豆   羊肚菌	<b>RMB 85</b>
<b>Mash Potatoes   土豆泥</b>	<b>RMB 55</b>
<b>Foie Gras Fried Rice   鸭肥肝炒饭</b>	<b>RMB 115</b>

## WHITE ASPARAGUS | 白芦笋

<b>White Asparagus Salad   白芦笋沙拉</b> Tomato   Raspberries   5J Ham 番茄   树莓   5J伊比利亚火腿	<b>RMB 188</b>
<b>White Asparagus Velouté   白芦笋汤</b> Smoked Trout   Croutons 烟熏鳟鱼   面包丁	<b>RMB 115</b>
<b>Boiled White Asparagus   煮白芦笋</b> Sauce Hollandaise   Boiled Baby Potatoes 荷兰酱   煮小土豆	<b>RMB 225</b>
<b>Add-on 另加</b> Iberico de Bellota Cinco Jotas '5J' Ham 30g '5J' 伊比利亚火腿 30克	<b>RMB 295</b>
Australian Rangers Valley Angus Beef Tenderloin 150g 澳洲Rangers Valley安格斯牛里脊 150克	<b>RMB 285</b>

## DESSERTS | 甜品

<b>Lemon Tart   柠檬挞</b> Pistachio   Lemon & White Wine Sorbet 开心果   柠檬白葡萄酒雪芭	<b>RMB 95</b>
<b>Mascarpone-Almond Mousse   马士卡普尼-杏仁慕斯</b> Seasonal Berries   Crumble   Caramelized Almonds 浆果   酥粒   焦糖杏仁	<b>RMB 95</b>
<b>Brioche-Pudding   面包布丁</b> Orange   Pumpkin   Vanilla Crème Anglaise 橙子   南瓜   香草奶酱	<b>RMB 95</b>
<b>Stiller Banana Split   Stiller 香蕉船</b> Banana   Chocolate   Mascarpone 香蕉   巧克力   马斯卡普尼	<b>RMB 95</b>

All prices are in RMB and subject to a 10% Service Charge  
所有价格以人民币计算并附加10%服务费