



HOLIDAY MENU

前菜

布拉塔起司、草莓醬、番茄、酸裸麥麵包、羅勒 (V)

OR

蘿蔓莎拉、白鯧魚、柿子、帕瑪森醬汁 (N)

OR

香煎干貝、地瓜、柚子、焦化酸豆醬 (GF) (S)

OR

香煎胭脂蝦、鳳梨莎莎醬、藜麥、芝麻葉 (GF) (S)

套餐加價 +180

湯

菊芋濃湯、青蔥、松露麵包

(GF) 無麩質 (V) 蛋奶素 (N) 堅果 (S) 甲殼類

HOLIDAY MENU

主餐

栗子南瓜起司麵餃、黑松露、胡桃、焦化奶油醬汁 (V) (N)

OR

嫩煎石老魚、季節蔬菜、胡蘿蔔醬汁 (GF)

OR

美國特級菲力、洋芋千層、味噌紅酒醬汁 (N)

OR

緬因龍蝦、松露麵疙瘩、番茄帕瑪森醬汁 (S)

套餐加價 +1280

甜點

草莓千層酥、優格冰淇淋

OR

蒙布朗、鐵觀音冰淇淋

4 道菜

前菜 + 湯 + 主菜 + 甜點

2480

所有價格以新台幣計價另加 10% 服務費

CHAMPAGNE

| | Glass | Btl |
|---------------------------------------|-------|-------|
| Veuve Clicquot Yellow Label | 780 | 4600 |
| 2015 Moët & Chandon "Grand Vintage" | | 6800 |
| 2012 Veuve Clicquot Vintage | | 7800 |
| 2012 Veuve Clicquot La Grande Dame | | 15800 |
| 2013 Dom Pérignon Brut | | 15800 |
| Krug Grande Cuvée 171ème Édition Brut | | 19800 |
| 2004 Dom Perignon Plenitude 2 | | 39800 |

ROSÉ

| | | |
|--|--|------|
| Château d'Esclans Rock Angel Rosé - Côtes de Provence, France | | 3200 |
| Moët & Chandon Grand Vintage Rosé | | 6800 |
| Veuve Clicquot Vintage Rosé | | 7800 |

| WHITE | Glass | Btl |
|--|-------|------|
| Terrazas de los Andes Reserva Chardonnay - Mendoza, Argentina | | 1980 |
| Tarapacá Gran Reserva Sauvignon Blanc - Leyda Valley, Chile | 380 | 1980 |
| Kessler-Zink Riesling Auslese - Rheinhessen, Germany | 380 | 1980 |
| Tinpot Hut Pinot Gris - Marlborough, New Zealand | | 1980 |
| Cloudy Bay Sauvignon Blanc - New Zealand | | 2000 |
| Yangarra Roussanne - McLaren Vale, Australia | | 3280 |
| Maison Champy Bourgogne Chardonnay - Bourgogne, France | 620 | 3280 |
| Trimbach Gewürztraminer Alsace Réserve - Alsace, France | | 3280 |
| Matassa Cuvée Alexandria - Vin de France, France | | 3280 |
| Newton Unfiltered Chardonnay - U.S.A | | 4200 |

| RED | Glass | Btl |
|--|-------|------|
| Terrazas de los Andes Reserva - Mendoza, Argentina | 380 | 1980 |
| Vistamar Gran Reserva - Maipo Valley, Chile | 380 | 2080 |
| La Passion Vieilles Vignes - Côtes Catalanes, France | 620 | 1980 |
| Barons de Rothschild Les Légendes R - Saint-Émilion, Bordeaux, France | | 3280 |
| Domaine Alexandre Parigot " Les Vergelesses " 1er Cru - Bourgogne, France | | 3580 |
| Two Paddocks Estate Pinot Noir - Central Otago, New Zealand | | 3580 |
| Château Lafleur-Gazin - Pomerol, Bordeaux, France | | 4580 |
| Cloudy Bay Te Wahi - New Zealand | | 4800 |
| Joseph Phelps Vineyards Cabernet Sauvignon - Napa Valley, U.S.A. | | 6680 |

COCKTAIL**ESPRESSO MARTINI**

vodka, kahlua, espresso

BREAKFAST MARTINI

gin, triple sec, orange marmalade

MANHATTAN

whiskey, sweet vermouth, angostura bitter

RED SANGRIA

seasonal fruits, lemonade, spices

TIFFANY T

espresso, milk, triple sec, rum, baileys irish cream

FORGET ME KNOT

pluot, sugar, champagne (VCP)

PARADISE FOUND

Belloccq tea no. 52, vodka, violet liqueur, lychee, lemon, green tea

MOCKTAIL**FLOATING PEONY**

jasmine tea, apple juice, elderflower, rambutan

CHERRY BLOSSOM

raspberry juice, cherry syrup, soda water

FLORA

oolong tea, smoked plum, hibiscus, licorice

BEVERAGE

BELLOCQ TEA 280

No. 727 The Tiffany Blend - 花香紅茶

No. 52 Etoile de l'Inde - 茉莉百香果

No. 1 Belloq Breakfast - 調合紅茶

No. 96 Earl Grey - 佛手柑錫蘭

No. 38 Majorelle Mint - 薄荷綠茶

No. 122 Nocturne - 薰衣草洋甘菊

COFFEE 200

Espresso

Americano

Cappuccino

Caffe Latte

BEVERAGE

SOFT DRINK

180

Coke

Sprite

Honey lemon - iced/hot

Club soda

Ginger ale

FRESH JUICE

200

Orange

Apple

Apple & carrot

DIGESTIF

| | Glass | Btl |
|--|-------|-------|
| Frey Ortega Beerenauslese - Rheinhessen, Germany | | 2080 |
| Quinta do Noval 10 Year Old Tawny Port - Porto, Portugal | 480 | 3280 |
| Tokaji Oremus Late Harvest - Tokaj, Hungary | 780 | 3880 |
| Hennessy X.O. - Cognac, France | 1080 | 12800 |
| Hennessy Paradis - Cognac, France | | 58800 |