

“It is our duty to give meaning to the life of future generations by sharing our knowledge and experience; by teaching an appreciation of work well done and a respect for nature, the source of all life; by encouraging the young to venture off the beaten path and avoid complacency by challenging their emotions.”

PAUL BOCUSE
(1926-2018)

Taian Table Menu No. 14

泰安门第十四套菜单

Welcome Snacks & Nibbles

欢迎开胃小食

*

Foie Gras Terrine

Pain d' Épices | Green Tomato

鹅肝酱
香料面包 | 青番茄

*

King Crab Leg Salad

Apple | Pickled Radish | Finger Limes

帝王蟹腿色拉
苹果 | 腌萝卜 | 指柠

*

BBQ Oyster

David Herve - La Royale N° 3

White Tomato Foam | Mustard Seeds

烤皇家生蚝
白番茄泡沫 | 芥末籽

*

Chawan Mushi

Broccoli Coulis | Sea Urchin

蒸蛋
西兰花 | 海胆

*

Grilled Asparagus

Morels | Chervil

扒芦笋
羊肚菌 | 细叶芹

*

Turbot

Sauerkraut | Caviar

多宝鱼
酸菜 | 鱼籽酱

*

New Zealand Deep Sea Scampi

Consommé

炸新西兰螯虾
螯虾清汤

*

Pork Belly

Kimchi Style Cabbage | Spring Bamboo

猪腹肉
韩国泡菜 | 竹笋

*

Fennel Sorbet

Absinth Granité

茴香冰霜
苦艾酒冰花

*

Slow cooked Beef Cheek

Polenta | Gremolata

慢煮牛脸
玉米糊 | 香草碎

*

Veal Tenderloin

charred Leeks | Mustard & Basil Jus

小牛柳
炭扒京葱 | 芥末罗勒汁

*

Passion Fruit Foam

Mango Sorbet

热情果泡沫
芒果冰霜

*

Cherry | Sakura | Chocolate

樱桃 | 樱花 | 巧克力

*

Farewell Sweets

欢送甜点

Full menu selection

RMB 1,588

十四道菜

RMB 1,588

Stefan Stiller

Chef de Cuisine
Sommelier & Maitre

Jeno Racz
Tendy Yang