BRASSERIE

A Moment from La Brasserie Team!

Thank you for choosing our restaurant as your dining destination. We believe in creating memorable dining experiences by providing quality dishes, delicious drinks and warm engaging services to every guest based on these three factors:

1. We value your dining moment.
2. We strive for your satisfaction.
3. We are passionate about our work.

Our restaurant operation is led by the following:

Culinary	*Jimmy Huang*
Pastry	*Rui-En Yu*
Dining	*Sheena Liu*

We are excited to create an unforgettable and fun meal for you at La Brasserie. So relax, indulge and please enjoy this moment with us!

WINE SPECTATOR'S 2026 BEST OF AWARD OF EXCELLENCE

法式經典尋味 美好年代重現

Découvrez la gastronomie classique, retrouvez la Belle Époque



美好年代法式經典

19世紀末法國美好年代，國宴食譜流傳至民間，料理的底蘊與文化深深影響至今。巴賽麗廳精采詮釋經典料理，將法式料理精神傳遞於每個餐桌上。

Les classiques français de la Belle Époque

In the late 19th century, during France's celebrated Belle Époque, the refined recipes once reserved for state banquets became part of everyday culinary culture. Their rich heritage continues to inspire French gastronomy today. At Brasserie, we reinterpret these iconic classics with authenticity and finesse, bringing the essence of French cuisine to every table.

餐廳最低消費規範：
每位需點選乙份餐點或飲品（水資不列入計算）
Restaurant Policy：
A minimum order of one food item or beverage per guest is required (water not included).

本餐廳提供進口氣泡水 / 礦泉水為佐餐水，每位酌收水資 NT$120+10%
Free flow of imported sparking water and mineral water at NT$120+10% per person

本餐廳提供美國、紐澳、日本進口牛肉
The beef served in this restaurant is imported from the United States, New Zealand, Australia, and Japan.

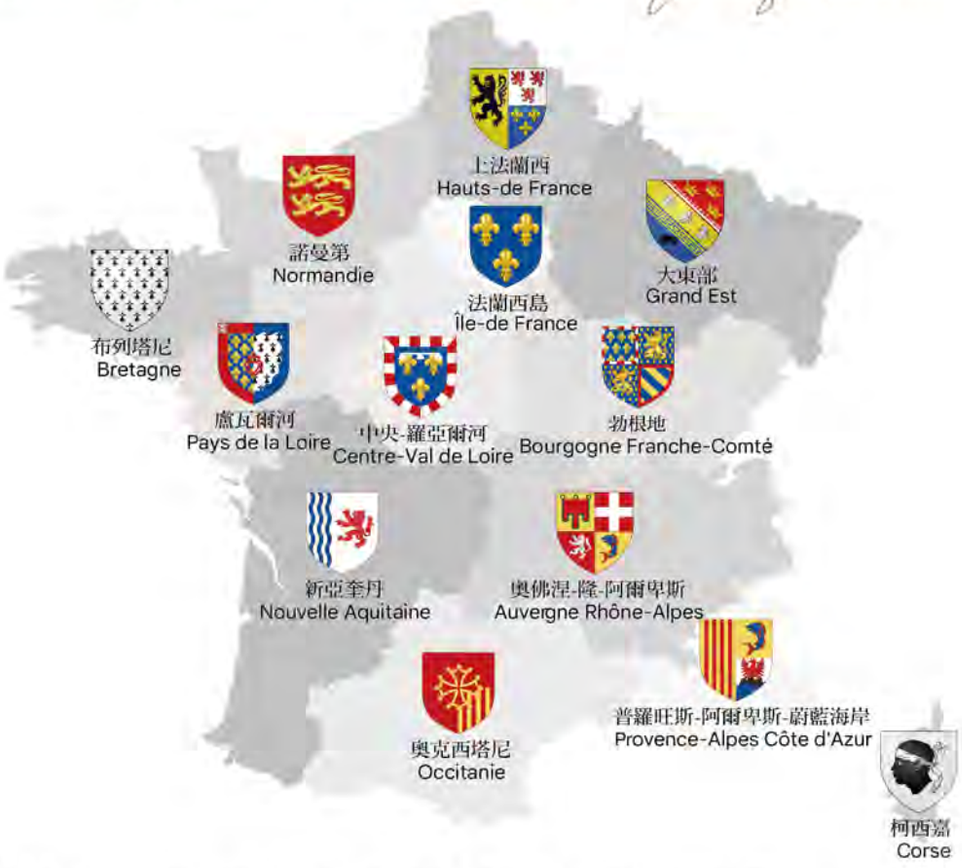
本餐廳提供台灣、加拿大、法國進口豬肉
The pork served in this restaurant is sourced from Taiwan and imported from Canada and France.

本餐廳提供鱈魚料理為大西洋鱈魚
The cod served in this restaurant is Atlantic cod.

若有自帶蛋糕並於廳內享用，本餐廳將酌收每個蛋糕 NT$500 清潔服務費
若有自備飲品需求，本餐廳將依照下述規範酌收費用：葡萄酒每瓶 NT$1,500、烈酒每瓶 NT$2,000
A cleaning service fee of NT$500 per cake applies for any outside cakes consumed in the restaurant.
Corkage fees for outside beverages: Wine – NT$1,500 per bottle; Spirits - NT$2,000 per bottle.

所有餐點均需加收一成服務費用
All prices are subject to a 10% service charge.

法國風土料理區域代表旗 Dish Origins of France



上法蘭西：上法蘭西大區與比利時與海峽接壤，食物自然多元豐盛，此處盛產奶油、香檳等。
Hauts-de-France: The region of Hauts-de-France borders Belgian and the Channel. It is rich and diverse in natural food, such as cream and champagne, etc., which are produced here in abundance.

諾曼第：大區內聲名遠播的諾曼第，其土壤與氣候特別適合蘋果，而成為世上最大蘋果生產區之一，「蘋果白蘭地」、「諾曼第蘋果塔」等特色美食為此而生。
Normandie: The renowned Normandy, with its soil and climate particularly suitable for apples, has become one of the largest apple-producing areas in the world, where "Calvados" and "Tarte aux Pommes" are among the specialties of the local apple cuisine.

布列塔尼：布列塔尼半島擁有長達法國三分之一的海岸線，其中布列塔尼氣候寒冷、土壤貧瘠只能種植蕎麥，然而卻藉著農村風味的布列塔尼煎餅為世人所知。
Bretagne: The Brittany Peninsula has one-third of France's coastline, where the cold climate and fertile soil make buckwheat the only crop grown there, whereas it is known for its rural-style Galette Complete.

盧瓦爾河地區：位處河谷區，是法國最肥沃的葡萄生產區之一，出產知名橙酒，法式火焰薄餅所使用的橙酒為其經典。
Pays de la Loire: The Loire Valley is one of the most fertile grape-producing regions in France and is home to a famous orange wine used in the classic French dessert of Crêpes Suzette.

新亞奎丹：大區內的佩里戈爾、朗德省為法國養殖鴨的勝地，衍伸了許多聞名遐邇的鴨肝相關料理。
Nouvelle-Aquitaine: The departments of Périgord and Landes in the region are the best places in France for raising ducks, which have given rise to many famous duck liver-related dishes.

奧克西塔尼：臨海的特色，在地形與文化的影響下，成為美食集散地，移民文化的海鮮料理是經典美食。
Occitanie: The region is characterized by Its proximity to the Mediterranean Sea, the topography and culture of which have made it a hub of gourmet excellence, while the immigrant-style seafood cuisine is a classic delicacy.

普羅旺斯 - 阿爾卑斯 - 蔚藍海岸：始於普羅旺斯的經典農民菜，融合鄉村與海鮮的料理，其中以馬賽湯最具代表性。
Provence-Alpes-Côte d'Azur:The classic peasant food originating from Provence is a fusion of country cuisine and seafood, with the Bouillabaisse soup being the most representative.

奧弗涅 - 隆 - 阿爾卑斯：保羅包庫斯的生長地，環境的養成讓他成就了至今仍留傳如「酥皮松露鴨肝牛肉澄清湯」、「香煎時魚」等多道料理。
Auvergne-Rhone-Alpes: The birthplace of Paul Bocuse, where the environment nurtured him to create many dishes that are still passed down today, such as the "Soupe aux Truffes Noires VGE" and the "Fillet de Poisson".

勃艮第 - 法蘭琪 - 康堤：該大區的帝戎、勃根地盛產地葡萄酒、蝸牛菜和芥末醬而聞名，帝戎市更被媒體譽為「法國四大美食之都」之一。
Burgogne Franche-Comté: The region's Dijon and Burgundy are famous for their wines, escargot and mustard, and the city of Dijon has been hailed by the media as one of the "four gastronomic capitals of France".

中央 - 羅亞爾河地：擁有廣袤的河流與山脈，蘊藏多樣珍貴食材，成為無數精緻料理發源處，巴賽麗廳 La Brasserie 餐點必附上的豬肉醬發想即為此處的特展產。
Centre-Val de Loire: With its vast rivers and mountain ranges, the region is home to a wide variety of precious ingredients, making it the source of countless exquisite cuisines, and the pork pâté that is a must-have for meals at La Brasserie is a specialty of the region.

法蘭西大島：此區以巴黎為中心，是人口集散之處，孕育出許多特色料理，修女泡芙、羅西尼牛排等經典。
Ile-de-France: Centered around Paris, this densely populated region has given birth to many specialties, including classics such as Religieuse and Beef Rossini.

大東部：該區與比利時、德國、瑞士等國相鄰，並以香檳、阿爾薩斯白酒聞名，其中來自農村料理的阿爾薩斯薄餅以白醬、培根、洋蔥兼容並蓄而成。
Grand Est: This region, bordering Belgium, Germany, Switzerland, and other countries, is famous for its champagne and Alsace white wine, particularly the Tarte Flambee from the countryside, which is made with a combination of white sauce, bacon and onions.

柯西嘉：科西嘉山區盛產栗子，成熟落下的栗子自然成為料理的主要元素，最著名的莫過於科西嘉栗子布丁。
Corse: Chestnuts are abundant in the Corsican mountains, and the fallen ripe chestnuts are naturally the main ingredient in the local cuisine, the most famous being the Flan Corse à la Farine de Châtaigne.



Œufs au Plat, Crème et Truffe Noire

太陽蛋佐松露蛋黃醬

前菜 Les Entrée

Starters

Œufs au Plat, Crème et Truffe Noire NT$ 680
太陽蛋佐松露蛋黃醬
Sunny Side Up Eggs, Truffle Mayonnaise

Encornets Farcis à la Sétoise NT$ 680
塞特式鑲小捲
Braised Squid stuffed with Pork, Tomato and Aïoli Sauce
限量菜色需一天前預訂 | Requires 1 Day Preorder

Escargots de Bourgogne NT$ 380
勃根地焗田螺
Baked Snails, Garlic and Parsley

Poêlée Sarladaise aux Gésiers de Canard Confits NT$ 480
薩拉式香煎油封鴨胗
Confit Duck Gizzards with Potato, Mushroom and Green Bean

Escalope de Foie Gras de Canard Poêlée, Sauce Passion NT$ 1,280
香煎鴨肝襯焦糖蘋果、百香果醬汁
Foie Gras, Caramelized Apple, Passion Fruit Sauce

Lucullus de Valenciennes NT$ 980
瓦隆先煙燻牛舌松露鴨肝千層凍
Smoked Beef Tongue, Foie Gras Mousse and Confit Onion

Tripe à la Basquaise NT$ 580
巴斯克燉牛肚
Stewed Beef Tripe with Bayonne Ham and Espelette Pepper

Salade Lyonnaise NT$ 380
里昂沙拉
Lyonnaise Salad, Bacon, Soft Boiled Egg, Red Wine Vinaigrette

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

主廚推薦
CHEF RECOMMENDATION

可依需求料理健康素
DISHES WITH CAN BE PREPARED AS VEGETARIAN



La Soupe aux Truffes Noires VGE

酥皮松露鴨肝牛肉澄清湯

| Tribute to Chef Paul Bocuse 致敬一代廚神保羅博古斯 |

湯品 Les Soupes
Soups

La Soupe aux Truffes Noires VGE NT$ 980
酥皮松露鴨肝牛肉澄清湯
Beef Consommé, Foie Gras, Black Truffle and Puff Pastry

Crème Vichyssoise NT$ 460
奶油薇希湯、螯蝦
Potato and Leeks Velouté, Crayfish

Soupe à l'oignon Gratinée NT$ 400
法式經典洋蔥湯
French Onion Soup with Gruyère Cheese

可加價 NT$250 添加蛋黃和馬德拉酒
With egg yolk and madeira wine for an additional NT$250

Soupe de Jour NT$ 260
主廚特製湯品
Soup of the Day

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Filet de Cabillaud à la Grenobloise

格勒諾布爾風味鱈魚

主菜 Les Plats
Main Course

Filet de Cabillaud à la Grenobloise NT$ 1,380
格勒諾布爾風味鱈魚
Cod Fish, Parsnip, Grenobloise Sauce

Poisson en Écaille de Pomme de Terre NT$ 1,880
香煎季節時魚、洋芋鱗片佐柳橙苦艾酒醬汁
Fish Fillet with Potato Scales, Orange Noilly Prat Sauce
限量菜色需一天前預訂 | Requires 1 Day Preorder

Tajine de Langue d'Agneau NT$ 980
摩洛哥羊舌塔吉鍋
Braised Lamb Tongue with Preserved Lemon and Green Olive

Cuisse de Canard Confite aux Cerises NT$ 880
油封鴨腿襯燉白豆、櫻桃醬汁
Duck Leg Confit, Navy Beans, Cherry Sauce

Poulet au Vin Jaune du Jura et Morilles NT$ 1,580
株羅黃酒羊肚菌燉雞
Chicken in Jura Yellow Wine and Morel Mushrooms

La Choucroute NT$ 1,080
阿爾薩斯酸菜豬腳
Pork Knuckle, Sausage, Bacon and Sauerkraut

Pâtes à la Bolognaise NT$ 680
波隆那肉醬麵
Pasta with Bolognaise Sauce

Côte de Porc à l'Ananas
炭烤戰斧豬排、鳳梨醬汁
Grilled Tomahawk Pork Chop, Pineapple Sauce
1g=NT$3 依當日實際重量為售價金額
Price depends on the weight i.e. 1g=NT$3
限量菜色需一天前預訂 | Requires 1 Day Preorder

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

主廚推薦
CHEF RECOMMENDATION



Côte de Boeuf

美國 *Prime* 帶骨肋眼牛排

牛排 Steak Menu

Steaks

Côte de Boeuf
美國 *Prime* 帶骨肋眼牛排
USDA Prime Bone-in Beef Rib Eye

1g=NT$7 依當日實際重量為售價金額
Price depends on the weight i.e. 1g=NT$7

限量菜色需一天前預訂 | Requires 1 Day Preorder

Entrecôte au Beurre Café de Paris NT$ *2,580*
美國 *Prime* 紐約客牛排、巴黎咖啡館奶油 *350g*
USDA Prime Striploin with Café de Paris Butter

Aiguillette Baronne de Boeuf Wagyu Kagoshima NT$ *2,280*
鹿兒島和牛角尖牛排 *140g*
Kagoshima Wagyu Tri-Tip Steak

Tournedos Rossini NT$ *3,080*
羅西尼牛排 *120g*
Beef Rossini

餐點均可任選兩款配菜
Includes Choices of Two Side Dishes

配菜 Side Dish

Asperges Vertes au Lard Fumé NT$ *320*
培根蘆筍
Sauteed Asparagus with Bacon

Purée de Pomme de Terre NT$ *350*
天鵝絨洋芋泥
Creamy Mashed Potato

Pois Gourmands Sautés à l'ail NT$ *300*
蒜味荷蘭豆
Sautéed Snow Peas with Garlic

Champignons au Vin Blanc NT$ *320*
白酒蘑菇
Sautéed Mushrooms with White Wine

Brocoli Rôti au Parmesan NT$ *320*
爐烤綠花椰菜
Roasted Broccoli with Parmesan Cheese

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

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DISHES WITH CAN BE PREPARED AS VEGETARIAN



Tarte aux Citron
雛菊檸檬塔

精選甜點 Les Pâtisseries

Desserts

Tarte aux Citron — NT$ 380
雛菊檸檬塔
French Lemon Tart

Îles Flottantes — NT$ 380
大溪第香草漂浮島
Floating Island, Tahiti Vanilla, Caramelized Sugar

Tarte Tatin — NT$ 380
翻轉式蘋果塔
Upside Down Apple Tart with Crème Fraîche

Baba au Rhum — NT$ 480
蘭姆巴巴
Cake soaked in Rum Syrup, Tahiti Vanilla Cream

Saint Honoré — NT$ 580
榛果威士忌聖多諾黑泡芙
French Choux Pastry, Hazelnut Chiboust, Crème Chantilly

Soufflé — NT$ 650
傳統法式舒芙蕾
需等候 40 分鐘烹調 | Needs 40 minutes to bake

經典菜供應時間 Service Hours | 12:00 - 13:30 & 18:00 - 20:30

主廚推薦
CHEF RECOMMENDATION

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DISHES WITH CAN BE PREPARED AS VEGETARIAN



Tarte Tatin
翻轉式蘋果塔

輕食 Les Collations

Snacks

Salade César NT$ 480
凱薩沙拉
Cesar Salad with Bacon, Parmigiano-Reggiano and Croutons
可加價 NT$200 附燻鮭魚 | With smoked salmon for an additional NT$200

Burger au Bœuf NT$ 680
葛瑞爾乳酪牛肉漢堡附薯條或沙拉
Beef Burger with Gruyère Cheese, Tomato, Lettuce, French Fries or Mixed Salad

Club Sandwich NT$ 550
總匯三明治
Bacon, Smoked Ham, Soft Boiled Egg, Tomato, French Fries or Mixed Salad

Frites NT$ 380
現炸薯條 | 附番茄醬與美乃滋
French Fries with Tomato Ketchup and Mayonnaise

Poulet Frit NT$ 380
現炸香酥雞 | 附番茄醬與美乃滋
Fried Chicken with Tomato Ketchup and Mayonnaise

Planche Bayonne & Fromages NT$ 1,280
拜雍火腿・綜合起士盤
Bayonne Ham and Assorted Cheese Platter

Petit Pain et Kouglof Salé NT$ 200
什錦麵包籃
French Roll and Savory Kugelhopf

供應時間 Service Hours | 11:00 - 21:30

主廚推薦
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DISHES WITH CAN BE PREPARED AS VEGETARIAN



From the Bar

A journey through French wines, refreshing creations and the timeless charm of Parisian cafés.

香檳 & 氣泡酒 Les Vin

Champagne & Sparkling

	每杯 125ml 125ml Per Glass	每瓶 750ml 750ml Per Bottle
Henri Dubois Brut NV	NT$ 600	NT$ 3,000

Chardonnay · Pinot Noir · Meunier | France | Champagne

· **Tasting Notes** | 風味

青蘋果 | 檸檬 | 麵包 Green Apple | Lemon | Toast

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Appetizer | Seafood

Le Rughe Prosecco DOC Extra Dry	NT$ 500	NT$ 2,500

Glera | Italy · Veneto

· **Tasting Notes** | 風味

青蘋果 | 白桃 | 柑橘 Green Apple | White Peach | Citrus

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Appetizer | Seafood

Eric Bordelet, Sidre Brut Tendre	NT$ 500	NT$ 2,500

Apple 30+ varieties | France · Normandy

· **Tasting Notes** | 風味

蘋果派 | 蜂蜜 | 焦糖 Apple Pie | Honey | Caramel

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Dessert

粉紅酒 Les Vin

Rosé Wine

	每杯 125ml 125ml Per Glass	每瓶 750ml 750ml Per Bottle
Domaine de la Mordorée Tavel Rosé "La Dame Rousse"	NT$ 600	NT$ 3,000

Grenache · Cinsault · Mourvèdre · Syrah | France · Rhône

· **Tasting Notes** | 風味

草莓乾 | 紅莓 | 香料 Dried Strawberry | Red Berry | Spice

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Seafood

未滿十八歲禁止飲酒

DRINKING IS PROHIBITED IF UNDER 18 YEARS OLD

白葡萄酒 Les Vin

White Wine

	每杯 125ml 125ml Per Glass	每瓶 750ml 750ml Per Bottle
Dopff au Moulin Riesling Domaine Familial Riesling | France · Alsace · **Tasting Notes** | 風味 青蘋果 | 檸檬 | 礦石 Green Apple · Lemon · Mineral · **Body** | 酒體 🍷🍷🍷🍷🍷 · **Food Pairing** | 推薦搭配 Appetizer | Seafood	NT$ 580	NT$ 2,800
Joseph Drouhin Macon Villages Chardonnay | France · Burgundy · **Tasting Notes** | 風味 白花 | 柑橘 | 礦石 White Flowers | Citrus | Mineral · **Body** | 酒體 🍷🍷🍷🍷🍷 · **Food Pairing** | 推薦搭配 Seafood	NT$ 580	NT$ 2,800
Domaine Cauhape Jurancon Belle des Vignes Petit Manseng · Gros Manseng | France · Jurançon · **Tasting Notes** | 風味 蜂蜜 | 熱帶水果 | 杏桃 Honey | Tropical Fruit | Apricot · **Body** | 酒體 🍷🍷🍷🍷🍷 · **Food Pairing** | 推薦搭配 Dessert | Spicy	NT$ 580	NT$ 2,800
Movia Sivi Grigio Ambra Brda ZGP Pinot Grigio· Orange Wine | Slovenia · Brda · **Tasting Notes** | 風味 茉莉花 | 烤杏仁 | 香料 Jasmine | Toasted Almond | Spice · **Body** | 酒體 🍷🍷🍷🍷🍷 · **Food Pairing** | 推薦搭配 Duck | Aged Cheese	NT$ 580	NT$ 2,800
Rhanleigh Chenin Blanc Chenin Blanc | Robertson · South Africa · **Tasting Notes** | 風味 芭樂 | 柑橘 | 礦石 Guava | Citrus | Mineral · **Body** | 酒體 🍷🍷🍷🍷🍷 · **Food Pairing** | 推薦搭配 Seafood | Pork Chop	NT$ 400	NT$ 2,000
MG Estate Sauvignon Blanc Sauvignon Blanc | Chile · Central Valley · **Tasting Notes** | 風味 百香果 | 芭樂 | 青草 Passion Fruit | Guava | Herbaceous · **Body** | 酒體 🍷🍷🍷🍷🍷 · **Food Pairing** | 推薦搭配 Salad | Seafood	NT$ 380	NT$ 1,800

未滿十八歲禁止飲酒

DRINKING IS PROHIBITED IF UNDER 18 YEARS OLD

紅葡萄酒 Les Vin

Red Wine

	每杯 125ml 125ml Per Glass	單瓶 375ml 375ml Single Bottle

Domaine de la Mordorée Côtes du Rhône

NT$ 580 | NT$ 1,400

Carignan · Cinsault · Grenache · Syrah | France · Rhône Valley

· **Tasting Notes** | 風味

黑莓 | 櫻桃 | 黑胡椒 Blackberry | Cherry | Black Pepper

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Meat | Steaks

每瓶 750ml
750ml Per Bottle

JCP Maltus PEZAT Rouge

NT$ 580 | NT$ 2,800

Merlot · Cabernet Franc | France · Bordeaux

· **Tasting Notes** | 風味

黑莓 | 李子 | 香料 Blackberry | Plum | Spice

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Steaks

Amirault La Ferme des Fontaines Saint Nicolas de Bourgueil

NT$ 580 | NT$ 2,800

Cabernet Franc | France · Loire Valley

· **Tasting Notes** | 風味

煙燻烏梅 | 紅櫻桃 | 淡胡椒 Smoked Plum | Red Cherry | White Pepper

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Duck Gizzard | Steaks

Castellare di Castellina Chianti Classico Torre Alta DOCG

NT$ 580 | NT$ 2,800

Sangioveto | Italy · Toscana

· **Tasting Notes** | 風味

紅櫻桃 | 甘草 | 香草 Cherry | Licorice | Vanilla

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Steaks | Braised Meat

Ironstone Pinot Noir

NT$ 450 | NT$ 2,200

Pinot Noir | USA · California

· **Tasting Notes** | 風味

櫻桃 | 覆盆子 | 香料 Cherry | Raspberry | Spice

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Duck Confit

Ironstone Cabernet Sauvignon

NT$ 450 | NT$ 2,200

Cabernet Sauvignon | USA · California

· **Tasting Notes** | 風味

黑醋栗 | 香草 | 橡木 Blackcurrant | Vanilla | Oak

· **Body** | 酒體

· **Food Pairing** | 推薦搭配

Steaks

未滿十八歲禁止飲酒

DRINKING IS PROHIBITED IF UNDER 18 YEARS OLD



Beyond the Wine

From refreshing pours to signature creations,
discover another side of La Brasserie.

啤酒 Les Bières

Beer

| Draft Beer |

Heineken Draft Beer
海尼根生啤酒
Lager | Netherlands
250ml | NT$ 280 500ml | NT$ 380

| Bottled & Canned Beer |

Taiwan Beer - Gold Medal
台灣金牌啤酒
Lager | Taiwan
330ml | NT$ 280 600ml | NT$ 350

Erdinger Weissbier
艾丁格小麥啤酒
Wheat Beer | Germany · Bavaria
500ml | NT$ 350

Guinness Draught
健力士黑啤酒
Stout | Ireland
440ml | NT$ 350

Kronenbourg 1664 Blanc
可倫堡 1664 白啤酒
Wheat Beer | France
330ml | NT$ 300

Asahi Super Dry
朝日啤酒
Lager | Japan
330ml | NT$ 280

未滿十八歲禁止飲酒
DRINKING IS PROHIBITED IF UNDER 18 YEARS OLD

果汁與汽水 *Les Boissons Fraîches*

Juices & Soft Drinks

| Fresh Juices |

Orange 柳橙	NT$ *250*
Grapefruit 葡萄柚	NT$ *250*
Kiwi 奇異果	NT$ *250*
Fresh Fruit Duo 雙果鮮飲 Choose Two: Orange / Grapefruit / Kiwi	NT$ *350*

| Soft Drinks |

	330ml
Coca-Cola 可口可樂	NT$ *200*
Coca-Cola Zero 零卡可口可樂	NT$ *200*
7UP 七喜	NT$ *200*
Tonic Water 通寧水	NT$ *200*
Ginger Ale 薑汁汽水	NT$ *200*
Soda Water 蘇打水	NT$ *200*

氣泡飲 & 創意飲品 *Rafraîchissements*

| Sparkling Drink |

Blueberry & Raspberry Sparkling
Iced | NT$ *320*

野莓果氣泡飲

Soda Water · Blueberry · Rraspberry

氣泡感｜微酸｜莓果香 Sparkling | Crisp | Berry

Cucumber & Lemon Sparkling
Iced | NT$ *320*

小黃瓜氣泡飲

Soda Water · Honey · Cucumber

清新｜草本｜蜂蜜香 Fresh | Herbal | Honeyed

Grapefruit Sparkling
Iced | NT$ *320*

葡萄柚氣泡飲

Soda Water · Grapefruit

氣泡感｜微酸｜葡萄柚香 Sparkling | Crisp | Grapefruity

| La Brasserie Signatures |

Apple Earl Grey Iced Tea
Iced | NT$ *280*

伯爵蘋果冰茶

Earl Grey Tea · Apple Juice · Orange Juice · Honey

清爽｜蘋果香｜佛手柑 Refreshing | Apple | Bergamot

Mango & Pineapple Iced Tea
Iced | NT$ *280*

鳳梨芒果冰茶

Black Tea · Apple Juice · Pineapple · Mango · Kumquat

清爽｜果香｜熱帶水果 Refreshing | Fruity | Tropical

Earl Grey Stovetop Milk Tea
Hot / Iced | NT$ *280*

伯爵鍋煮鮮奶茶

Earl Grey Tea · Milk

滑順｜奶香｜佛手柑 Smooth | Milky | Bergamot

Café Sicilien au miel
Iced | NT$ *320*

蜂蜜西西里咖啡

Coffee · Soda Water · Honey

清爽｜氣泡感｜咖啡香 Refreshing | Sparkling | Coffee-forward

推薦
RECOMMENDATION

咖啡 & 茶 Café & Thé

| Coffee |

Espresso
義式濃縮咖啡
Single | NT$ 220 Double | NT$ 250

Americano
美式咖啡
Hot / Iced | NT$ 220

Café Latte
拿鐵咖啡
Hot / Iced | NT$ 250

Cappuccino
卡布奇諾
Hot / Iced | NT$ 250

| Tea |

Earl Grey
伯爵茶
Pot | NT$ 250

Darjeeling
大吉嶺紅茶
Pot | NT$ 250

Chamomile
洋甘菊茶 | Decaffeinated |
Pot | NT$ 250

Peppermint
薄荷茶 | Decaffeinated |
Pot | NT$ 250

| Taiwanese Tea |

Alishan High Mountain Oolong
阿里山烏龍茶
Pot | NT$ 300

Ruby Black Tea
紅玉紅茶 | 台茶 18 號 |
Pot | NT$ 360

推薦
RECOMMENDATION

過敏原標示 Allergy Alerts

甲殼類及其製品。
Crustacea and products thereof.
甲殻類及びそれらを用いた食品。

芒果及其製品。
Mango and products thereof.
マンゴー及びそれを用いた食品。

花生及其製品。
Peanut and products thereof
落花生及びそれを用いた食品。

蛋及其製品。
Egg and products thereof.
卵及びそれを用いた食品。

堅果類及其製品。
Nuts and products thereof.
ナッツ類及びそれを用いた食品。

芝麻及其製品。
Sesame and products thereof.
ゴマ及びそれを用いた食品。

含麩質之穀物及其製品。
Cereals containing gluten and products thereof.
グルテンを含む穀物とそれを用いた食品。

大豆及其製品。
Soybean and products thereof.
大豆及びそれを用いた食品。

魚類及其製品。
Fish and products thereof.
魚類及びそれらを用いた食品。

使用亞硫酸鹽類等。
The use of sulphites etc.
亜硫酸塩類等。

水果與其製品。
Fruit and products thereof.
果物及びそれを用いた食品。

貝類與其製品。
Shell and products thereof.
貝類及びそれを用いた食品。

芹菜與其製品。
Celery and products thereof.
セロリ及びそれを用いた食品。

芥末與其製品。
Wasabi and products thereof.
わさび及びそれを用いた食品。

羽扇豆與其製品。
Lupinus and products thereof.
ルピナス及びそれを用いた食品。

牛奶、羊奶及其製品。但由牛奶、羊奶取得之乳糖醇，不在此限。
Milk, goat milk and products thereof, except lactitol derived from milk and goat milk.
牛乳・羊乳及びそれを用いた食品。但し牛乳・羊乳を原料とするラクツロースはこの限りではない。

LANDIS CLUB
緻友會員

緻友會員

Landis Club Membership
ランディスクラブの会員

成為緻友 享受尊榮 累積每一份 熟悉安適與信賴

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