



法式經典尋味 美好年代重現

Découvrez la gastronomie classique, retrouvez la Belle Époque



供應時間 Service Hour | 14:30 - 17:00 / 20:30 - 21:30
所有費用另加10% 服務費 All above prices are subject to a 10% service charge

Tarte Flambée字面意思「燃燒的派」起源自法國東部阿爾薩斯風味的傳統烤餅，皮極薄且脆邊緣略微焦化，使用法式酸奶油Crème Fraîche為底加上各種配料，將麵團與配料放入高溫烤爐烘烤，是一種值得嘗試的德法交界美食。

Tarte Flambée, literally "flame-baked tart," is a traditional flatbread dish from the Alsace region in eastern France. This dish features an exceptionally thin, crispy crust with slightly charred edges. The base is a layer of rich French sour cream (crème fraîche), topped with various ingredients. The flatbread and toppings are then baked in a high-temperature oven, resulting in a unique and savory delicacy. It's a culinary gem from the Franco-German border that is truly worth a try.








Tarte Flambée

經典培根阿爾薩斯薄餅

阿爾薩斯薄餅 *Tarte Flambée*






Tarte Flambée

NT\$ 800

經典培根阿爾薩斯薄餅     






Flatbread with Bacon, Onion, Crème Fraîche

Tarte Flambée Alsacienne à la Sauce Bolognaise et au Pesto  NT\$ 800

鄉村肉醬阿爾薩斯薄餅     

Flatbread with Bacon, Onion, Bolognaise Sauce, Pesto

Tarte Flambée Alsacienne au Confit de Canard et Figs NT\$ 800


油封鴨腿阿爾薩斯薄餅     

Flatbread with Bacon, Onion, Confit Duck

凡點選阿爾薩斯薄餅均附LAVAZZA咖啡/精選茶品/氣泡飲，NT\$250以內任選乙款，超過補差額。

All of the above selections include your choice of one beverage: Lavazza coffee, selected tea, juice, or a sparkling drink valued up to NT\$250. If the beverage exceeds NT\$250, the price difference will be added to your bill.

 可依需求料理健康素

Dishes with  can be prepared as vegetarian

起源於13世紀的蕎麥煎餅Galette，是法國布列塔尼地區的傳統料理，使用蕎麥粉製成，經典搭配內餡為太陽蛋、火腿、起司；法國人會將Galette視為正餐，先來點沙拉或開胃菜，搭配Cidre蘋果酒佐餐，最後再來份Crêpe完美結尾。





A classic from 13th-century Brittany, this savory crêpe is made from buckwheat flour. Our most famous combination features ham, cheese, and a perfect sunny-side up egg, its warm yolk creating a golden river across the plate. Paired with a traditional Cidre, it's the perfect savory start to a meal, before finishing with a sweet crêpe.



Galette Bretonne au Jambon Serrano et Epinards
賽拉諾火腿菠菜布列塔尼蕎麥煎餅附沙拉





布列塔尼蕎麥煎餅 *Galette*

Galette Complète  NTS 800

傳統火腿布列塔尼蕎麥煎餅附沙拉    





Buckwheat Pancake with Ham, Gruyère Cheese and Egg, served with Mixed Salad

Galette Forestiere  NTS 800

蘑菇布列塔尼蕎麥煎餅附沙拉    


Buckwheat Pancake with Mushroom, Gruyère Cheese and Egg, served with Mixed Salad

Galette Bretonne aux Tomates, Basilic et Fromage  NTS 800

番茄羅勒起司布列塔尼蕎麥煎餅附沙拉    









Buckwheat Pancake with Tomato, Basil, Mozzarella cheese and Egg, served with Mixed Salad

Galette Bretonne au Jambon Serrano et Epinard NTS 880

賽拉諾火腿菠菜布列塔尼蕎麥煎餅附沙拉     

Buckwheat Pancake with Serrano Ham, Spinach and Egg, served with Mixed Salad


Galette Bretonne aux Tomates, Noix de Saint-Jacques et Crevettes NTS 880


番茄干貝蝦仁布列塔尼蕎麥煎餅附沙拉        

Buckwheat Pancake with Saffron Tomato Sauce, Scallop, Shrimp, Egg, served with Mixed Salad

凡點選布列塔尼蕎麥煎餅均附LAVAZZA咖啡/精選茶品/氣泡飲，NT\$250以內任選乙款，超過補差額。

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布列塔尼煎餅在法國各地逐漸流行後，小麥粉取代了蕎麥粉加入糖、牛奶和蛋，使得更柔軟、甜美成為令人欲罷不能的Crêpes Sucrées；在19世紀末，法國名廚奧古斯特·埃斯科菲Auguste Escoffier創造經典Crêpes Suzette將薄餅以柳橙與烈酒進行點火表演，成為法式餐桌無可取代的精緻甜點代表。

After the savory Galette, the recipe evolved: wheat flour, sugar, milk, and eggs created the softer, sweeter, and irresistible Crêpes Sucrées.

The peak of crêpe artistry is the Crêpes Suzette. Created by the legendary Auguste Escoffier in the 19th century, this delicate dessert is enhanced with orange, zest, and liqueur, and dramatically flambéed tableside. It is a sophisticated, unforgettable conclusion that truly elevates French dessert to its highest form.




Crêpe aux Fruits Rouges
綜合莓果法式薄餅


法式甜薄餅 *Crêpes Sucrées*

- Crêpe Suzette*  NTS 880
法式火焰薄餅 
Crêpe with Grand Grand Marnier and Vanilla flavor Ice Cream
- Crêpe aux Fruits Rouges*  NTS 680
綜合莓果法式薄餅 
Crêpe with Mixed Berries and Berries flavor Ice Cream
- Crêpe au Chocolat Valrhona*  NTS 680
法芙娜巧克力法式薄餅 
Valrhona Chocolate French Crêpe and Chocolate flavor Ice Cream
- Crêpe à la Banane et au Chocolat*  NTS 680
香蕉巧克力法式薄餅 
Crêpe with Banana and Banana flavor Ice Cream
- Crêpe aux Raisins et au Rhum*  NTS 680
萊姆葡萄法式薄餅 
Crêpe with Rum Raisin and Rum Raisin flavor Ice Cream
- Crêpe aux Pommes Caramélisée et au Whisky*  NTS 680
威士忌焦糖蘋果法式薄餅 
Crêpe with Whisky Caramel Apple and Crème fraîche
- Crêpe Soufflée*  NTS 680
橙酒舒芙蕾法式薄餅 
Soufflé Crêpe with Grand Marnier

凡點選法式甜薄餅均附LAVAZZA咖啡/精選茶品/氣泡飲，NT\$250以內任選乙款，超過補差額。

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Iles Flottantes
大溪地香草漂浮島

精選甜點 *Dessert Selection*

Desserts

Soufflé 🌿

NT\$ 650

傳統法式舒芙蕾 🌿🌿🌿

Served with Chocolate sauce, Vanilla sauce, Orange Liqueur sauce

需等候40分鐘烹調 | Requires 40 Minutes Preparation

Vacherin Framboise 🌿

NT\$ 580

覆盆子瓦戎航冰淇淋蛋糕 🌿🌿🌿

Raspberry Meringue, Sorbet and Chantilly

Le Saint-Honoré

NT\$ 580

榛果威士忌聖多諾黑泡芙 🌿🌿🌿🌿

French Choux Pastry, Hazelnut Chiboust, Crème Chantilly

Iles Flottantes

NT\$ 480

大溪地香草漂浮島 🌿🌿🌿

Floating Island, Tahiti Vanilla, Caramelized Sugar

Tarte Normande aux Pommes 🌿

NT\$ 380

諾曼第蘋果塔 🌿🌿🌿🌿

Apple Tart with Crème Fraîche

Flan Corte à la Farine de Châtaigne

NT\$ 380

科西嘉栗子布丁 🌿🌿🌿

Chestnut Flan, Vanilla Chantilly and Caramelized Sugar

Fondant au Chocolat 2.0 🌿

NT\$ 380

法美娜熔岩巧克力2.0 🌿🌿🌿🌿🌿🌿

Molten Chocolate Cake with Passion Fruit and Mango Ice Cream

🌿 可依需求料理健康素

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輕食 *Les Collations*

Snacks

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 | 附薯條或沙拉 🍔🍟🥗

Bacon, Smoked Ham, Soft Boiled Egg, Tomato, French Fries or Mixed Salad

Salade Niçoise 🥗 NT\$ 380

尼斯沙拉 🐟🥑🍅🥬

Tuna, Olives, Tomato, Green Beans, Soft Boiled Egg and Anchovy

Salade César NT\$ 380

經典凱薩沙拉 🍔🍟🥗🥑🥬

Cesar Salad with Bacon, Parmigiano-Reggiano and Croutons

加價NT\$200燻鮭魚 with Smoked Salmon for an additional NT\$200

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 🍔🍟🥗

Ketchup & Mayonnaise

湯品 *Les Soupes*

Soups

Soupe à l'oignon Gratinée 🍲 NT\$ 400

法式經典洋蔥湯 🍲🧀

French Onion Soup with Gruyère Cheese

加價NT\$250蛋黃&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

亞洲精選

Sélection d'Asie

Asian Selection

Nasi Goreng 🍗

NT\$ 800

印尼式炒飯 | 附甜點 🍌🍌🍌🍌🍌

Indonesian Fried Rice, Chicken and Beef Satay, Gado Gado, served with dessert

Singaporean Rice Noodle

NT\$ 800

新加坡炒米粉 | 附甜點 🍌🍌🍌🍌

Shrimp, Chicken and Vegetables Strips, Green Papaya Salad, Pork with Vegetables Soup, served with dessert

Taiwanese Beef Noodle Soup 🍗

NT\$ 800

台灣精燉牛肉麵 | 附甜點 🍌🍌🍌🍌

Chinese Sauerkraut, Chili Sauce, Spring Onion, served with dessert

Michelle's Oyakodon

NT\$ 800

京都炸雞親子丼 | 附甜點 🍌🍌🍌

Oyakodon, Deep-fried Chicken, Miso soup, Condiments, served with dessert

Sundubu Jjigae

NT\$ 800

韓式豆腐鍋 | 附白飯與甜點 🍌🍌🍌

Korean Spicy Soft Tofu Stew, Condiments, served with rice and dessert

🌿 可依需求料理健康素

Dishes with 🌿 can be prepared as vegetarian

<i>Espresso</i> 義式濃縮咖啡	Single 熱/Hot NT\$ 220 Double 熱/Hot NT\$ 250
<i>Café Americano</i> 美式咖啡	熱/Hot 冰/Iced NT\$ 220
<i>Decaf Americano</i> 低因美式咖啡	熱/Hot 冰/Iced NT\$ 220
<i>Cappuccino</i> 卡布奇諾	熱/Hot 冰/Iced NT\$ 250
<i>Café au Lait</i> 經典拿鐵	熱/Hot 冰/Iced NT\$ 250
<i>Café sicilien au miel</i> 蜂蜜西西里咖啡	冰/Iced NT\$ 320
<i>Café au Cointreau</i> 君度香橙酒咖啡	熱/Hot 冰/Iced NT\$ 360
<i>Café latte au Bailey's</i> 貝里斯奶酒拿鐵	熱/Hot 冰/Iced NT\$ 360
<i>Café latte au Kahlúa</i> 卡魯哇咖啡酒拿鐵	熱/Hot 冰/Iced NT\$ 360

精選茶 *The*
Selected Tea

Apple Earl Grey Iced Tea
蘋果伯爵冰茶

冰/Iced NT\$ 280

Mango & Pineapple Iced Tea
鳳梨芒果冰茶

冰/Iced NT\$ 280

Rose Honey Iced Tea
玫瑰蜂蜜冰茶

冰/Iced NT\$ 280

Earl Grey Stovetop Milk Tea
伯爵鍋煮鮮奶茶

熱/Hot 冰/Iced NT\$ 320

Assam Black Tea
阿薩姆紅茶

壺/Pot NT\$ 250

Darjeeling Black Tea
大吉嶺紅茶

壺/Pot NT\$ 250

Organic Chamomile | Decaffeinated
洋甘菊茶 無咖啡因

壺/Pot NT\$ 250

Organic Peppermint | Decaffeinated
薄荷香茶 無咖啡因

壺/Pot NT\$ 250

新鮮果汁&氣泡飲 *Jus Frais Et Boissons pétillantes*
Juice & Sparkling Drink

Fresh Orange Juice 冰/Iced NT\$ 250
新鮮柳橙汁

Fresh Kiwi Juice 冰/Iced NT\$ 250
新鮮奇異果汁

Fresh Orange & Kiwi Mixed Juice 冰/Iced NT\$ 300
C+果汁

Blueberry & Raspberry Sparkling 冰/Iced NT\$ 320
野莓果氣泡飲

Cucumber & Lemon Sparkling 冰/Iced NT\$ 320
小黃瓜氣泡飲

Grapefruit Sparkling 冰/Iced NT\$ 320
葡萄柚氣泡飲

Eric Bordelet Sydre Argelette NT\$ 600/gls NT\$ 3,000/btl
艾瑞克柏德雷酒莊 蘋果氣泡酒
產地：法國 諾曼第
Origin : Normandy, France

Eric Bordelet Sidre Brut Tendre NT\$ 500/gls NT\$ 2,500/btl
艾瑞克柏德雷酒莊 微甜蘋果氣泡酒
產地：法國 諾曼第
Origin : Normandy, France

過敏原標示 Allergy Alerts

-  甲殼類及其製品。
Crustacea and products thereof.
甲殼類及びそれらを用いた食品。
-  芒果及其製品。
Mango and products thereof.
マンゴー及びそれらを用いた食品。
-  花生及其製品。
Peanut and products thereof.
落花生及びそれらを用いた食品。
-  蛋及其製品。
Egg and products thereof.
卵及びそれらを用いた食品。
-  堅果類及其製品。
Nuts and products thereof.
ナッツ類及びそれらを用いた食品。
-  芝麻及其製品。
Sesame and products thereof.
ゴマ及びそれらを用いた食品。
-  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らを用いた食品。
-  大豆及其製品。
Soybean and products thereof.
大豆及びそれらを用いた食品。
-  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.
亜硫酸鹽類等。
-  水果與其製品。
Fruit and products thereof.
果物及びそれらを用いた食品。
-  貝類與其製品。
Shell and products thereof.
貝類及びそれらを用いた食品。
-  芹菜與其製品。
Celery and products thereof.
セロリ及びそれらを用いた食品。
-  芥末與其製品。
Wasabi and products thereof.
わさび及びそれらを用いた食品。
-  羽扇豆與其製品。
Lupinus and products thereof.
ルピナス及びそれらを用いた食品。
-  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・羊乳及びそれらを用いた食品。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
織友會員

織友會員

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