



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:

<i>Culinary</i>		<i>Jimmy Huang</i>
<i>Pastry</i>		<i>Rui-En Yu</i>
<i>Dining</i>		<i>Sheena Liu</i>
<i>Sommelier</i>		<i>Candice Lin</i>
<i>Bartender</i>		<i>Jay Yu</i>

*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!*



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 sparkling 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

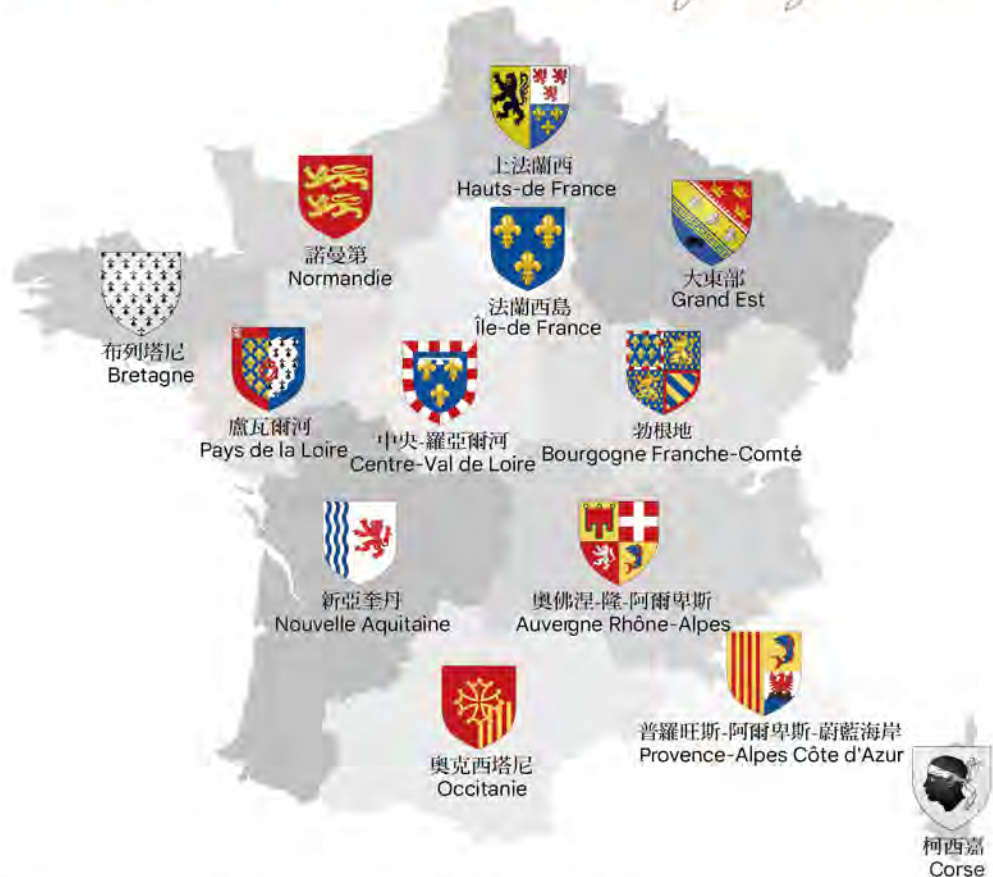
A cleaning service fee of NT\$500 per cake applies for any outside cakes consumed in the restaurant.

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**：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-Rhône-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 "Filet 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。
Bourgogne 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。
Île-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 Entrées*

Starters

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

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

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

 *Poêlée Sarladaise aux Gésiers de Canard Confités* 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    
Lyonnais 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 Vichysoise* 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

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



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 🌿🍷🍷🍷🥗🥗

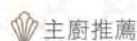
Grilled Tomahawk Pork Chop, Pineapple Sauce

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 🍖



美國 Prime 紐約客牛排、巴黎咖啡館奶油 350g 🍷 🍷 🍷

USDA Prime Striploin with Café de Paris Butter

NT\$ 2,580

❖ Aiguillette Baronne de Boeuf Wagyu Kagoshima 🍖

鹿兒島和牛角尖牛排 140g

Kagoshima Wagyu Tri-Tip Steak

NT\$ 2,280

🍷 Tournedos Rossini 🍖

羅西尼牛排 120g 🍷 🍷

Beef Rossini

NT\$ 3,080



餐點均可任選兩款配菜

Includes Choices of Two Side Dishes

配菜 *Side Dish*

Aperges Vertes au Lard Fumé 🍷

培根蘆筍 🍷

Sauteed Asparagus with Bacon

NT\$ 320

Purée de Pomme de Terre 🍷

天鵝絨洋芋泥 🍷

Creamy Mashed Potato

NT\$ 350

Pois Gourmands Sautés à l'ail 🍷

蒜味荷蘭豆

Sautéed Snow Peas with Garlic

NT\$ 300

Champignons au Vin Blanc 🍷

白酒蘑菇

Sautéed Mushrooms with White Wine

NT\$ 320

Brocoli Rôti au Parmesan 🍷

爐烤綠花椰菜 🍷

Roasted Broccoli with Parmesan Cheese

NT\$ 320

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



Tarte aux Citron
雛菊檸檬塔

精選甜點

Les Pâtisseries

Desserts

Tarte aux Citron

雛菊檸檬塔     

French Lemon Tart

NT\$ 380

Île Flottante



大溪第香草漂浮島   

Floating Island, Tahiti Vanilla, Caramelized Sugar

NT\$ 380

Tarte Tatin 

翻轉式蘋果塔     

Upside Down Apple Tart with Crème Fraîche

NT\$ 380

Baba au Rhum 

蘭姆巴巴   

Cake soaked in Rum Syrup, Tahiti Vanilla Cream

NT\$ 480



Saint Honoré

榛果威士忌聖多諾黑泡芙    

French Choux Pastry, Hazelnut Chiboust, Crème Chantilly

NT\$ 580

Soufflé 



傳統法式舒芙蕾   

需等候 40 分鐘烹調 | Needs 40 minutes to bake

NT\$ 650

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



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 & Fromage+

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 Kugelhoppf

供應時間 Service Hours | 11:00 - 21:30

 主廚推薦

 CHEF RECOMMENDATION

 可依需求料理健康素

DISHES WITH  CAN BE PREPARED AS VEGETARIAN



From the Bar

A journey through French wines, signature cocktails and the timeless charm of Parisian cafés.

香檳 & 氣泡酒

Les Vin

Champagne & Sparkling

每杯 125ml 每瓶 750ml
125ml Per Glass 750ml Per Botter

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

Milleimato Prosecco Sparkling Brut D.O.C

NT\$ 500 NT\$ 2,500

Glera | Italy · Veneto

· Tasting Notes | 風味

青蘋果 | 白梨 | 白花 Green Apple | White Pear | White Flowers

· 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 每瓶 750ml
125ml Per Glass 750ml Per Botter

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 每瓶 750ml
125ml Per Glass 750ml Per Botter

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 Village+

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 · Jurancon

· **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

Gulfi Valcanzjria Sicilia IG7

Chardonnay · Carricante | Italy · Sicilia

· **Tasting Notes** | 風味

成熟蘋果 | 鳳梨 | 杏仁 Mature Apple | Pineapple | Almond

· **Body** | 酒體

☞☞☞☞☞

· **Food Pairing** | 推薦搭配

Seafood | Poulet

NT\$ 550

NT\$ 2,700

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 每瓶 750ml
125ml Per Glass 750ml Per Bottle

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

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

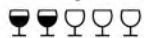
Domaine Chapel Beaujolais Village NT\$ 580 NT\$ 2,800

Gamay | France · Beaujolais

· Tasting Notes | 風味

紅莓 | 紫羅蘭 | 香草 Red Berry | Violet | Herb

· Body | 酒體



· Food Pairing | 推薦搭配

Cold Cuts

Domaine de la Mordorée Côte du Rhône NT\$ 580 NT\$ 2,800

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

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

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Every Cocktail Tells a Story

Inspired by timeless classics, where cocktails and alcohol-free creations are crafted with equal passion and elegance.



經典調酒 *Les Cocktails*

Cocktail

French 75

NT\$ 600

法式柒伍

Gin · Champagne

清爽 | 柑橘 | 氣泡 Refreshing | Citrus | Sparkling

French Blonde

NT\$ 520



法國金髮女郎

Gin · Elderflower · Grapefruit

花香 | 葡萄柚 | 柔和 Floral | Grapefruit | Smooth

Parisian

NT\$ 480

巴黎人

Gin · Dry Vermouth · Cassis

草本 | 黑醋栗 | 細緻 Herbal | Black Currant | Refined

Boulevardier

NT\$ 450

花花公子

Bourbon · Campari · Sweet Vermouth

苦甜 | 橡木 | 厚實 Bittersweet | Oaky | Full-bodied

French Connection

NT\$ 450

法蘭西集團

Cognac · Disaronno

香甜 | 杏仁 | 醇厚 Sweet | Nutty | Mellow

Alexander

NT\$ 480



亞歷山大

Cognac · Cacao · Cream

巧克力 | 奶香 | 濃郁 Chocolate | Creamy | Rich

Alexander Sister

NT\$ 480

亞歷山大姊妹

Gin · Cacao · Cream

巧克力 | 滑順 | 優雅 Chocolate | Silky | Elegant

Fourth Regiment

NT\$ 450



第四部隊

Bourbon · Calvados · Sweet Vermouth

焦糖蘋果 | 橡木 | 香料 Caramel Apple | Oak | Spice

Create by Lorenzo Antinori



主廚推薦



CHEF RECOMMENDATION

未滿十八歲禁止飲酒

DRINKING IS PROHIBITED IF UNDER 18 YEARS OLD

無酒精調飲

Sans Alcohol

Non-Alcoholic Cocktail

French 75

法式柒伍

Non-alcoholic Gin NEMA 0.00% Standard · Mousseux

清爽 | 柑橘 | 氣泡 Refreshing | Citrus | Sparkling

NT\$ 480

Mimosa



含羞草

Amouro0.0 · Mousseux · Citrus

果香 | 明亮 | 輕盈 Fruity | Bright | Light

NT\$ 450

French Blonde

金髮女郎

Non-alcoholic Gin NEMA 0.00% Standard · Herby · Grapefruit

草本 | 葡萄柚 | 微酸 Herbal | Grapefruity | Subtly Acidic

NT\$ 400

Virgin Mary

聖母瑪利亞

Non-alcoholic Gin NEMA 0.00% Whiskey · Tomato Juice · Tabasco

微辛辣 | 鹹鮮 | 厚實 Spicy | Savory | Bold

NT\$ 350

以無酒精蒸餾酒與新鮮食材調製，保留調酒層次與風味。

All the flavour, none of the alcohol.



一時 無西

abvless

巴賽麗廳與亞洲第一家無酒精酒吧「一時無西 abvless」合作，
主理人黃心皓以調酒的基礎概念出發，設計出精緻的無酒精調飲，
提供嶄新的品飲體驗。

La Brasserie has partnered with abvless, Asia's first alcohol-free bar.

*Drawing on the fundamental principles of mixology,
founder Adrian Ng has crafted a selection of sophisticated
non-alcoholic cocktails, offering guests a refreshing and elevated
drinking experience.*



主廚推薦



CHEF RECOMMENDATION

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 · Raspberry

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



主廚推薦



CHEF RECOMMENDATION

咖啡 & 茶 *Café Et 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

 主廚推薦

 CHEF RECOMMENDATION

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.
亜硫酸塩類等。
-  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。



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

Enjoy Privileged Treatment

Accumulated familiarity, comfort and trust

會員様専用の様々な特典やご優待をご利用いただけます。
安心と信賴に満ちたより充実したサービスをお届けいたします。

