



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 Hours | 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: 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.

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 🌿

NT\$ 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 🌿

NT\$ 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 🌿

NT\$ 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

NT\$ 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

NT\$ 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

在法國布列塔尼，*Galette* 傳統上就是搭配一杯 *Cidre* 一同享用。

French Classic Pairing

In Brittany, Galette is traditionally enjoyed with a glass of French Cider.

🍏 *Eric Bordelet Sidre Brut Tendre*

艾瑞克柏德雷酒莊 微甜蘋果氣泡酒 產地：法國 諾曼第

飲品升級優惠價NT\$150 | Beverage Upgrade NT\$150

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

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🌿 可依需求料理健康素

DISHES WITH 🌿 CAN BE PREPARED AS VEGETARIAN

未滿十八歲禁止飲酒

DRINKING IS PROHIBITED IF UNDER 18 YEARS OLD

源自法國的經典甜薄餅（Crêpes），歷經百年演變，成為法式咖啡館文化最具代表性的甜點之一。

細緻柔軟的餅皮搭配巧克力、水果、冰淇淋與法式酒香，每一道皆展現不同風味層次，讓人細細品味法式甜點的優雅與經典。

Originating in France, Crêpes have become one of the most iconic desserts of French café culture.

Filled with chocolate, fruits, ice cream and classic French liqueurs, each crêpe offers a unique expression of timeless French elegance.



Crêpe aux Fruits Rouges
綜合莓果法式薄餅

法式甜薄餅 *Crêpes Sucrées*

Crêpe aux Fruits Rouges 

NT\$ 680

綜合莓果法式薄餅    

Crêpe with Mixed Berries and Berries flavor Ice Cream

Crêpe au Chocolat Valrhona 

NT\$ 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 

NT\$ 680

香蕉巧克力法式薄餅   

Crêpe with Banana and Banana flavor Ice Cream

Crêpe aux Raisins et au Rhum 

NT\$ 680

萊姆葡萄法式薄餅   

Crêpe with Rum Raisin and Rum Raisin flavor Ice Cream

Crêpe aux Pommes Caramélisées et au Whisky 

NT\$ 680

威士忌焦糖蘋果法式薄餅  

Crêpe with Whisky Caramel Apple and Crème fraîche

Crêpe Soufflée 

NT\$ 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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DISHS WITH  CAN BE PREPARED AS VEGETARIAN



Ile Flottante
大溪地香草漂浮島

精選甜點 *Dessert Selection*

Desserts

Tarte aux Citron

NT\$ 380

雛菊檸檬塔    

French Lemon Tart



Île+ Flottantes

NT\$ 380

大溪地香草漂浮島  

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   

Served with Chocolate sauce, Vanilla sauce, Orange Liqueur sauce

需等候40分鐘烹調 | Needs 40 minutes to bake

 主廚推薦

 CHEF RECOMMENDATION

 可依需求料理健康素

DISHES WITH  CAN BE PREPARED AS VEGETARIAN

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 du Potager 🥬

NT\$ 380

法式田園沙拉 🍅🥬🥒🥕

Garden Salad with Soft Boiled Egg, Olives, Tomato and Green Beans

Salade César

NT\$ 480

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

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

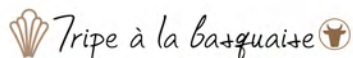
🍷 主廚推薦

🍷 CHEF RECOMMENDATION

🥬 可依需求料理健康素

DISHES WITH 🥬 CAN BE PREPARED AS VEGETARIAN

法式小食 *Apéritif*



Tripe à la basquaise 🍖

NT\$ 580

巴斯克燉牛肚 🍷🌿

Stewed Beef Tripe with Bayonne Ham and Espelette Pepper

Poêlée Sarladaise aux Gésiers de Canard Confit

NT\$ 480

薩拉式香煎油封鴨胗 🍷🍅

Confit Duck Gizzards with Potato, Mushroom and Green Bean

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

🍷 主廚推薦

🍷 CHEF RECOMMENDATION

🌿 可依需求料理健康素

DISHES WITH 🌿 CAN BE PREPARED AS VEGETARIAN

義式咖啡

Café
Coffee

Espresso

義式濃縮咖啡

Single 熱/Hot NT\$ 220

Double 熱/Hot NT\$ 250

Café Americano

美式咖啡

熱/Hot 冰/Iced NT\$ 220

Decaf Americano

低因美式咖啡

熱/Hot 冰/Iced NT\$ 220

Cappuccino

卡布奇諾

熱/Hot 冰/Iced NT\$ 250

Café au Lait

經典拿鐵

熱/Hot 冰/Iced NT\$ 250

Café sicilien au miel

蜂蜜西西里咖啡

冰/Iced NT\$ 320

Café au Cointreau

君度香橙酒咖啡

熱/Hot 冰/Iced NT\$ 360

Café latte au Bailey's

貝里斯奶酒拿鐵

熱/Hot 冰/Iced NT\$ 360

Café latte au Kahlúa

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*
伯爵蘋果冰茶

冰/Iced NT\$ 280

Mango & Pineapple Iced Tea
鳳梨芒果冰茶

冰/Iced NT\$ 280

Earl Grey Stovetop Milk Tea
伯爵鍋煮鮮奶茶

熱/Hot 冰/Iced NT\$ 320

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

Earl Grey
伯爵茶

壺/Pot NT\$ 250

| Taiwanese Tea |

Alishan Oolong Tea
阿里山烏龍茶

壺/Pot NT\$ 300

 *Ruby Black Tea*
紅玉紅茶 | 台茶18號 |

壺/Pot NT\$ 360

 主廚推薦

 CHEF RECOMMENDATION

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

Fresh Orange Juice
新鮮柳橙汁

冰/Iced NT\$ 250

Fresh Kiwi Juice
新鮮奇異果汁

冰/Iced NT\$ 250

Fresh Orange & Kiwi Mixed Juice
C+果汁

冰/Iced NT\$ 300

Blueberry & Raspberry Sparkling
野莓果氣泡飲

冰/Iced NT\$ 320

Cucumber & Lemon Sparkling
小黃瓜氣泡飲

冰/Iced NT\$ 320

Grapefruit Sparkling
葡萄柚氣泡飲

冰/Iced NT\$ 320

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。



緻友會員

Landis Club Membership ランディスクラブの会員

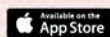
成為緻友 享受尊榮 累積每一份 熟悉安適與信賴

Enjoy Privileged Treatment

Accumulated familiarity, comfort and trust

貴様専用の様々な特典やご優待をご利用いただけます。

安心と信頼に満ちたより充実したサービスをお届けいたします。



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