



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>James Ho</i>
<i>Sommelier</i>		<i>Candice Lin</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!



尋味經典小餐酒館 法國美好年代重現
Découvrez le bistrot 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。

餐廳最低消費規範如下：

- 午餐餐期為每人NT\$1,000+10%
 - 下午茶餐期為每人NT\$600+10%
 - 晚餐餐期為每人NT\$1,500+10%
 - 宵夜餐期為每人NT\$600+10%
- 上述最低消費不包含自備飲品費

Minimum charges per person during meal periods are the following:

- Lunch is NT\$1,000+10%
- Afternoon tea is NT\$600+10%
- Dinner is NT\$1,500+10%
- Late Supper is NT\$600+10%

All minimum charges excludes BYOB fees

提供進口氣泡水 / 礦泉水為佐餐水，每位酌收水資NT\$100+10%

Free flow of imported sparkling water and mineral water at NT\$100+10% per person

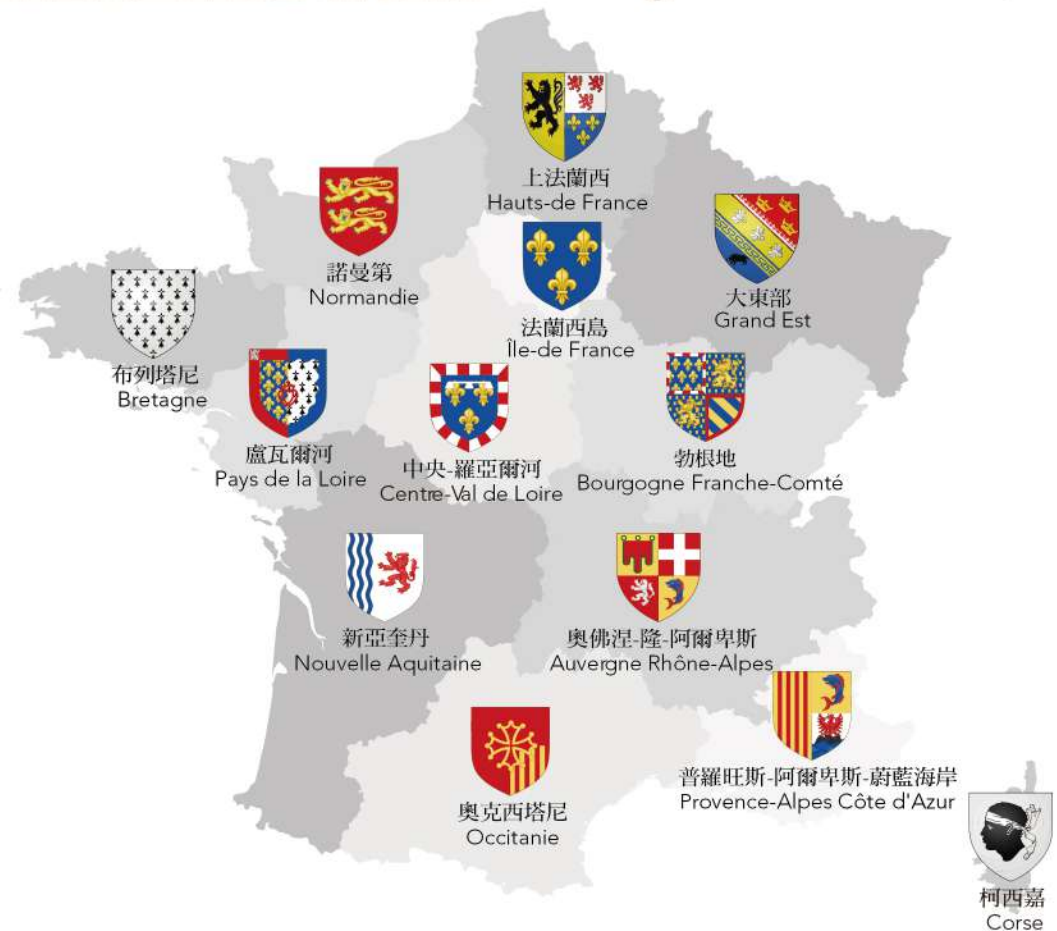
若有自備飲品需求，本餐廳將依照下述規範酌收費用：

- 第1至2瓶，將酌收葡萄酒每瓶NT\$2,000、烈酒每瓶NT\$3,000
- 第3至4瓶，將酌收葡萄酒每瓶NT\$3,000、烈酒每瓶NT\$4,000
- 第5瓶含以上，將酌收葡萄酒每瓶NT\$4,000、烈酒每瓶NT\$5,000
- 超過1,000ml之酒款，將酌收葡萄酒每瓶NT\$3,000、烈酒每瓶NT\$4,000
- 每瓶酒僅提供6支酒杯，若額外再需求酒杯，將以每支NT\$400計算

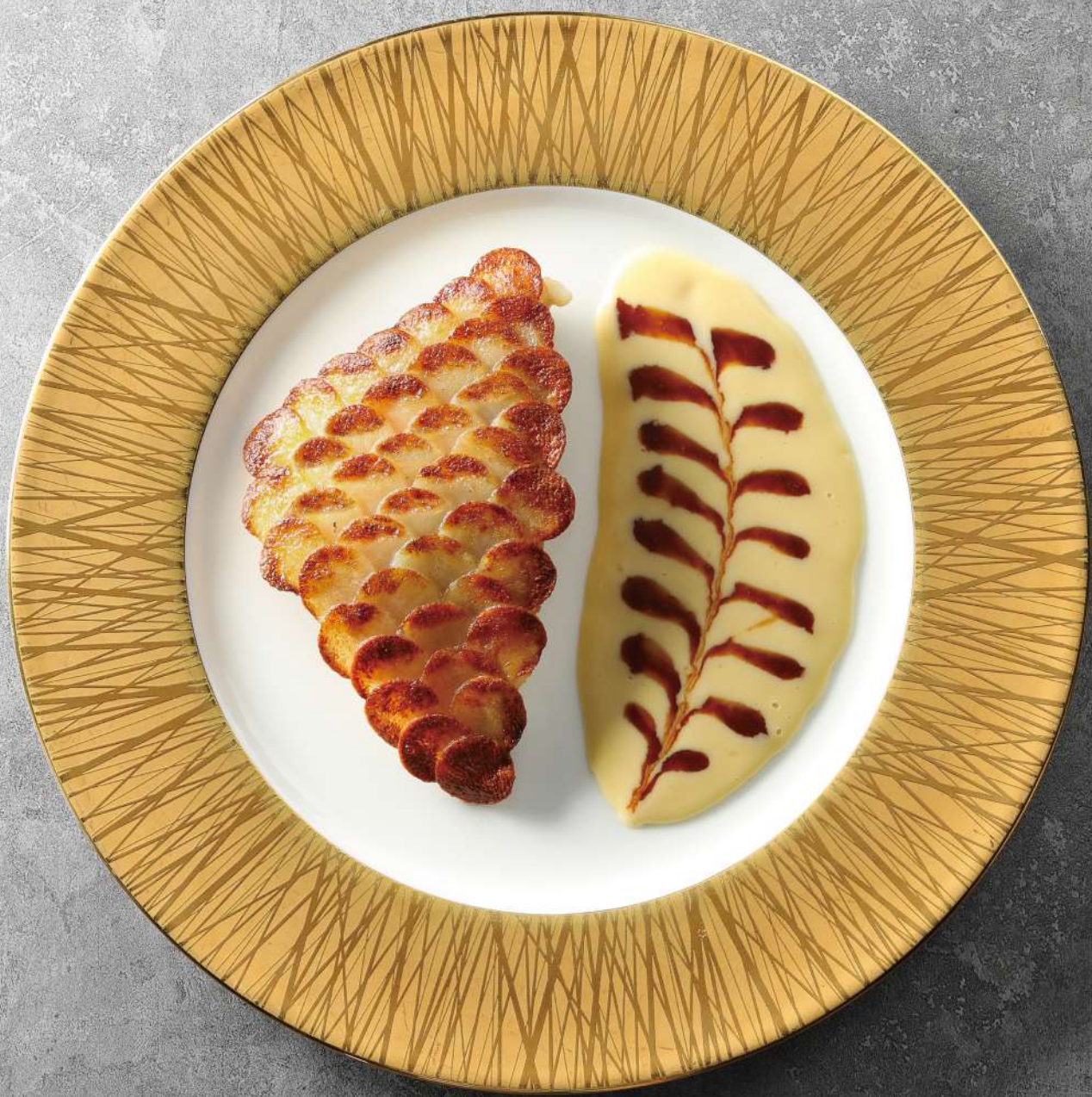
Bringing your own beverage (BYOB) surcharge guidelines:

- 1st and 2nd bottle at NT\$2,000/BTL(Wines) and NT\$3,000/BTL(Spirits)
 - 3rd and 4th bottle at NT\$3,000/BTL(Wines) and NT\$4,000/BTL(Spirits)
 - 5th bottle and more at NT\$4,000/BTL(Wines) and NT\$5,000/BTL(Spirits)
 - Bottles exceeding 1,000ml will be charged at NT\$3,000/BTL(Wines) & NT\$4,000/BTL (Spirits)
 - Each bottle will be provided with 6 glasses. Additional glasses will be charged at NT\$400 each.
- Restaurant determines glassware selection.

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.
-  奧佛涅-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".
-  勃根第-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地，巴賽麗廳 La Brasserie 餐點必附上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、阿爾薩斯白醬聞名，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 sauce blanche, 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.



Poisson en Écaille de Pomme de Terre

 香煎季節時魚 洋芋鱗片佐柳橙苦艾酒醬汁

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



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 |



Crème Brûlée au Foie Gras
焦糖鴨肝布蕾



Salade Parmentier aux Œufs Pochés





帕蒙蒂耶沙拉、僧侶頭乳酪花



Encornets Farcis à la Sétoise

 塞特式鑲小捲

前菜 *Les Entrées*
Starters

Encornets Farcis à la Sétoise NT\$ 680
塞特式鑲小捲    
Braised Squid stuffed with Pork, Tomato and Aioli Sauce
限量菜色需前一天預訂 | Requires 1Day Preorder

Crème Brulée au Foie Gras NT\$ 480
焦糖鴨肝布蕾    
Foie Gras Crème Brûlée, Rhubarb Chutney, Gingerbread
限量菜色需前一天預訂 | Requires 1Day Preorder

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

Salade Parmentier aux Œufs Pochés NT\$ 680
帕蒙蒂耶沙拉、僧侶頭乳酪花      
Potato Salad, Poached Eggs and Tête de Moine Cheese

Pâté en Croûte NT\$ 780
酥皮黑松露鴨肉派    
Duck, Black Truffle, Pastry Crust

Salade Niçoise NT\$ 380
尼斯沙拉      
Tuna, Olives, Tomato, Green Beans, Soft Boiled Egg and Anchovy

Ris de Veau  NT\$ 680
香煎犢牛胸腺佐羊肚菇醬汁     
Veal Sweet Bread, Mushroom, Morel Sauce

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


本餐廳使用美國、紐澳、荷蘭、日本牛肉
THE RESTAURANT OFFERS U.S., AUSTRALIAN, HOLLAND AND JAPANESE BEEF




以上所有費用另加10%服務費
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Crème Vichysoise
奶油薇希湯、螯蝦





湯品 *Les Soupes*
Soups

Crème Vichy     NT\$ 520

奶油薇希湯、螯蝦    

Potato and Leeks Velouté, Crayfish

La Soupe aux Truffes Noires   NT\$ 880

 酥皮松露鴨肝牛肉澄清湯    





Beef Consommé, Foie Gras, Black Truffle and Puff Pastry

Crème d'Artichaut Barigoule NT\$ 580

 普羅旺斯式朝鮮薊濃湯    

Cream of Artichoke Soup

Soupe à l'Oignon Gratinée  NT\$ 400

 法式經典洋蔥湯   

French Onion Soup with Gruyère Cheese

La Célèbre Gratinée au Madère

加價NT\$250 添加蛋黃和馬德拉酒

Prepared tableside with egg yolk & Madeira wine for an additional NT\$250

Soupe du Jour  NT\$ 260

主廚特製湯品    


Soup of the Day

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Quenelles de Poisson Sauce Nantua

 里昂魚丸佐南圖醬汁

主菜 *Les Rats*
Main Courses

Quenelles de Poisson Sauce Nantua NT\$ 1,780
 里昂魚丸佐南圖醬汁     
Fish Dumplings with Crayfish Sauce
限量菜色需前三天預訂 | Requires 3Days Preorder

Poulet Rôti NT\$ 1,580
爐烤桂丁雞佐砂勞越黑胡椒醬汁  
Half Roasted Chicken, Sarawak Black Pepper Sauce
限量菜色需前三天預訂 | Requires 3Days Preorder

Sole Meunière NT\$ 1,980
 諾曼地麥年比目魚   
Sole, Brown Butter, Lemon Juice
限量菜色需前一天預訂 | Requires 1Day Preorder

Cuisse de Canard Confite et Pommes de Terre à la Lyonnaise NT\$ 720
 油封鴨腿襯里昂洋芋、杏桃醬汁   
Duck Leg Confit, Lyonnaise Potatoes, Apricot Sauce

Poisson en Écaille de Pomme de Terre NT\$ 1,580
 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
限量菜色需前一天預訂 | Requires 1Day Preorder

Poulet Gaston Gérard NT\$ 1,520
 賈斯頓傑哈燉雞   
Chicken Braised in White Wine, Dijon Mustard, Paprika, Comté Cheese

Côtelettes d'Agneau et Saucisse Merguez NT\$ 1,280
碳烤羊排、北非羊肉腸附哈里薩優格     
Grilled Lamb Chop, Merguez Sausage, Yogurt Harissa

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Filet de Venaison

碳烤紐西蘭鹿菲力、甜菜根醬汁

主菜 *Les Rats*
Main Courses

Filet de Venaison NT\$ 1,280

碳烤紐西蘭鹿菲力、甜菜根醬汁  

Grilled Venison Tenderloin, Parsnip Purée, Beetroot and Raspberry Reduction

Pâtes à la Bolognaise  NT\$ 680

波隆那肉醬麵       






Pasta with Bolognese Sauce

Bouillabaisse NT\$ 1,080

 馬賽魚湯       







Provençal Fish Stew, Rouille Sauce

La Choucroute NT\$ 980

 阿爾薩斯酸菜豬腳     

Pork Knuckle, Sausage, Bacon and Sauerkraut

Homard au Beurre Maitre d'Hotel NT\$ 3,080

 波士頓龍蝦襯巴黎式麵疙瘩、酒店總管奶油      

Boston Lobster with Parisian Gnocchi, Lemon and Parsley Butter




限量菜色需前三天預訂 | Requires 3Days Preorder

Poulpe à la Provençale NT\$ 1,180

 普羅旺斯式章魚  

Grilled Octopus, Tomato Concassée, Bell Pepper Ragout

Tablier de Sapeur  NT\$ 800

 里昂工兵圍裙  

Deep-fried Beef Tripe, Gribiche Sauce

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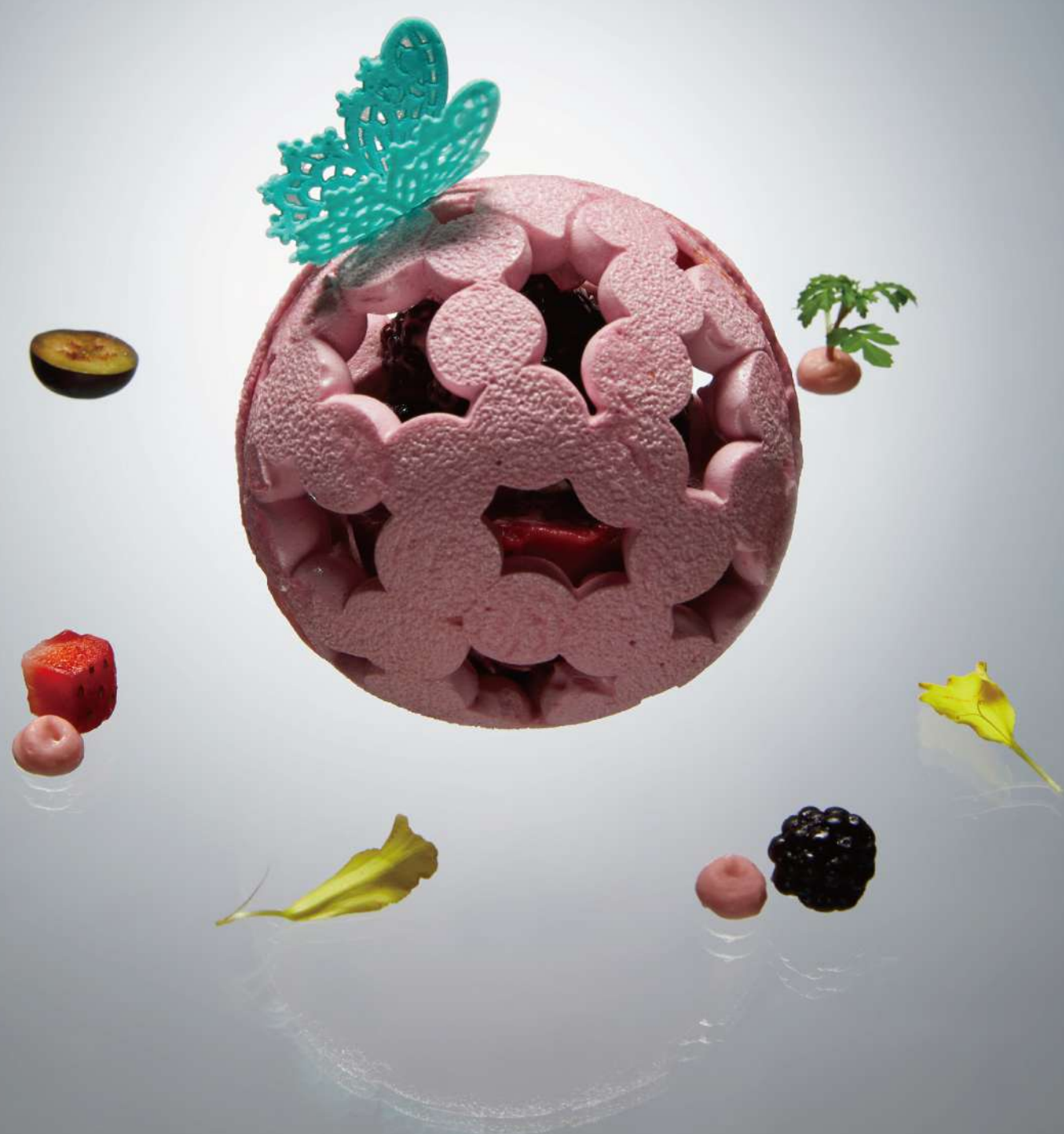


Ile Flottante
大溪地香草漂浮島



Le Saint-Honoré

 榛果威士忌聖多諾黑泡芙



Vacherin Framboise
覆盆子瓦戎航冰淇淋蛋糕

甜點 *Les Pâtisseries*
Desserts

Vacherin Framboise NT\$ 580

覆盆子瓦戎航冰淇淋蛋糕   

Raspberry Meringue, Sorbet and Chantilly

Iles Flottantes NT\$ 480

大溪地香草漂浮島   






Floating Island, Tahiti Vanilla, Caramelized Sugar

Le Saint-Honoré NT\$ 580

 榛果威士忌聖多諾黑泡芙    







French Choux Pastry, Hazelnut Chiboust, Crème Chantilly

Mousse de Pistache NT\$ 580

巧克力開心果慕斯·草莓醬     






Pistachio Mousse with Chocolate and Strawberry Sauce

Fondant au Chocolat 2.0 NT\$ 380

 法芙娜熔岩巧克力2.0     






Molten Chocolate Cake with Passion Fruit and Mango Ice Cream

Tarte Normande aux Pommes NT\$ 380

 諾曼第蘋果塔    





Apple Tart with Crème Fraîche

Tarte au Citron Meringuée NT\$ 380

蛋白霜檸檬塔     




Lemon Meringue Tart

Crêpe Suzette NT\$ 880

法式火焰薄餅    





兩人份 | For 2 persons

Soufflé NT\$ 650

傳統法式酥芙蕾   


需等候40分鐘烹調 | Needs 40 minutes to bake

Flan Corse à la Farine de Châtaigne NT\$ 380

 科西嘉栗子布丁   

Chestnut Flan, Vanilla Chantilly and Caramelized Sugar

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

 可依需求料理健康素


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Tarte Flambée

 阿爾薩斯薄餅

輕食

Les Collations

Snacks

- Tarte Flambée* NT\$ 620
阿爾薩斯薄餅    
Flatbread with Bacon, Onion, Crème Fraîche
- Salade César* NT\$ 380
凱薩沙拉    
Caesar 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, Rémoulade Sauce, French Fries or Mixed Salad
- Galette Complète*  NT\$ 620
布列塔尼蕎麥煎餅附沙拉   
Buckwheat Pancake with Ham, Gruyère Cheese and Egg, Served with 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
巴賽麗廳現炸薯條   
French Fries with Tomato Ketchup and Mayonnaise
- Petit Pain et Kouglof Salé* NT\$ 200
什錦麵包籃    
French Roll and Savory Kugelhofp

輕食供應時間 Service Hours | 11:00 - 21:30

本餐廳使用美國、紐澳、荷蘭、日本牛肉

THE RESTAURANT OFFERS U.S., AUSTRALIAN, HOLLAND AND JAPANESE BEEF

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Tournedo + Rossini

羅西尼牛排



Filet de Bœuf en Croûte
威靈頓牛排

Les Steaks 牛排

Steaks

Côte de Boeuf 🍖

🍷 美國 Prime 帶骨肋眼牛排

USDA Prime Bone-in Beef Rib Eye

1g=NT\$6 依當日實際重量為售價金額
Price depends on the weight i.e. 1g=NT\$6

限量菜色需前一天預訂 | Requires 1Day Preorder

Aiguillette Baronne de Boeuf Wagyu Kagoshima 🍖

🍷 鹿兒島和牛角尖牛排 140g

Kagoshima Wagyu Tri-Tip Steak

NT\$ 2,280

Bavette de Boeuf Wagyu Australien 🍖

🍷 澳洲和牛裙帶牛排 220g

Australian Wagyu Beef Skirt

NT\$ 2,080

Tournedos Rossini 🍖

🍷 羅西尼牛排 🍷

Beef Rossini

NT\$ 2,680

Filet de Bœuf en Croûte 🍖

威靈頓牛排 🍷 🍷

Beef Wellington

NT\$ 2,480

限量菜色需前一天預訂 | Requires 1Day Preorder

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

🍷 餐點均可任選兩款配菜

INCLUDES CHOICES OF TWO SIDE DISHES

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配菜

D'Accompagnement

Side Dishes

- Frites de Patate Douce* NT\$ 350
地瓜薯條 🌱
Sweet Potato Fries
- Purée de Pomme de Terre* NT\$ 350
天鵝絨洋芋泥 🌱
Creamy Mashed Potato
- Pois Gourmands Sautés à lail* NT\$ 300
蒜味荷蘭豆
Sautéed Snow Peas with Garlic
- Champignons au Vin Blanc* NT\$ 320
白酒磨菇
Sautéed Mushrooms with White Wine
- Asperges Vertes au Lard Fumé* NT\$ 320
培根蘆筍 🍷 🌱 🥬 🍌 🍄
Sautéed Asparagus with Bacon

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

以上所有費用另加10%服務費
ALL ABOVE PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

過敏原標示 Allergy Alerts

-  甲殼類及其製品。
Crustacea and products thereof.
-  芒果及其製品。
Mango and products thereof.
-  花生及其製品。
Peanut and products thereof.
-  蛋及其製品。
Egg and products thereof.
-  堅果類及其製品。
Nuts and products thereof.
-  芝麻及其製品。
Sesame and products thereof.
-  含麩質之穀物及其製品。
Cereals containing gluten and products thereof.
-  大豆及其製品。
Soybean and products thereof.
-  魚類及其製品。
Fish and products thereof.
-  使用亞硫酸鹽類等。
The use of sulphites etc.
-  水果與其製品。
Fruit and products thereof.
-  貝類與其製品。
Shell and products thereof.
-  芹菜與其製品。
Celery and products thereof.
-  芥末與其製品。
Wasabi and products thereof.
-  羽扇豆與其製品。
Lupinus and products thereof.
-  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.