



CLARENCE

ALSACE MENU

🍷 “Le Foie Gras d’Oie”

Goose Foie Gras Kouglof / Gewürztraminer V.T Jelly / Black Truffle
鵝肝咕咕霍夫 / 甜酒啫喱 / 黑松露菌

“L’Amer Bière”

Pork Beer Soup / Spätzle / Roasted Knuckle
豬肉湯 / 自家製麵根 / 香燒豬膝

🍷 “La Quenelle de Brochet”

Pike Quenelle / Crémant d’Alsace Sauce / Caviar Perseus No.2
里昂梭魚 / 香檳醬汁 / Perseus No.2 魚子醬

“Le Trou Alsacien... Lorrain”

Quetsche Granité / Poached Grape
黑梅冰沙 / 燴法國葡萄

🍷 “Le Baeckeoffe”

Traditional Baeckeoffe / Pork / Beef / Lamb / Potato / Leek / Black Truffle
傳統白酒燉肉 / 豬 / 牛 / 羊 / 薯仔 / 大蒜 / 黑松露菌

“Le Munster des frères Marchand”

Alsace Farmed Munster Cheese Crispy / Horseradish / Crunchy Lettuce
法國 Munster 芝士 / 辣根醬 / 沙拉菜

🍷 “Le Cheesecake”

Mommy Homemade Cheesecake by Dorothée Elzer
祖傳食譜芝士蛋糕 - Dorothée Elzer

🍷 4 Course \$988 / Person

7 Course \$1488 / Person

4 Glass Wine Pairing \$688 / Person

6 Glass Wine Pairing \$988 / Person

All prices are in Hong Kong dollars and subject to 10% service charge.