
MENU DÉJEUNER

"This vibrant and dynamic city inspires me to create the most interesting dishes founded in traditional French cuisine with my personal flair. Take a moment to enjoy a journey of memories and flavours reflected in the dishes. Bon appétit!"

- Chef Ricardo Chaneton

ENTRÉES FROIDES

Foie gras terrine / Orange / Three spices / Brioche

鴨肝凍批配香橙及香料

^G Pulled red crab / Grapefruit / Avocado

紅蟹肉配西柚及牛油果

ENTRÉES CHAUDES

Nova Scotia lobster ravioli / Bisque emulsion / Sautéed spinach

龍蝦雲吞配龍蝦泡沫及菠菜


^{VG} Green asparagus cream soup / Comté cheese / Chervil

青蘆筍忌廉湯配法國芝士及細葉芹

PLATS PRINCIPAUX

^G Corsican meagre / Heirloom carrots / Kumquat

地中海大黃魚配復古甘筍及柑橘

 ^G Sustainable wild caught toothfish / Zucchini / Osmanthus

野生銀鱈魚配小黃瓜及桂花

^{BG} Limousin milk-fed veal / Stuffed morels / Petit pois

法國小牛配釀羊肚菌及青豆

^G Landes duck breast / Heirloom beetroots / Hibiscus

法國鴨胸配復古紅菜頭及洛神花

FROMAGE ET DESSERTS

Mango calissons / Orgeat milk sherbet / Almond snow egg

芒果杏仁餅配牛奶雪葩及杏仁蛋白

^{NG} Mascarpone cream / Caraibe 66% chocolate mousse / Jivara milk chocolate
cremeux / coffee ice cream

芝士忌廉配加勒比66%朱古力慕絲、牛奶朱古力及咖啡雪糕

^N Selection of cheese from Maîtres Bernard and Jean-François Antony

精選法國芝士

Le découverte (3 courses 三道菜式) 每位HK\$528 per person


Le gourmand (4 courses 四道菜式) 每位HK\$618 per person



Seafood with this mark comes from an MSC certified sustainable fishery www.msc.org
帶有標籤的海產品來自海洋管理委員會(MSC)認證的可持續漁場 www.msc.org

N Contain nuts 含果仁 P Contains pork 含豬肉 B Contains beef 含牛肉

V Vegetarian 素食菜式 G Gluten Free 不含麩質

 Our produce and cuisine is Rooted in Nature, featuring the finest ethically-sourced ingredients.
我們採用的食材均秉承良心採購原則。

 #dineatpetrus

Prices are subject to a 10% service charge 加一服務費



LE FRENCH GOURMAY MENU

V^G Purple asparagus salad from Loire Valley / Valençay AOP / Fava beans / Kumquat

紫蘆筍沙律配法國芝士、蠶豆及金橘

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G Wild-caught sole from Noirmoutier Island / Caviar / Potatoes

法國野生龍脷魚配魚子醬及馬鈴薯

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G Challens duck from Maison Burgaud / Vendée foie gras / French gold raspberries

法國烤鴨配鴨肝、蘿蔔及金莓

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N Gariguettes strawberries / Vanilla cake / Meringue ice cream

法國士多啤梨配雲呢拿蛋糕及蛋白雪糕

LE CONNAISSEUR (4 courses 四道菜式)

This menu requires the same order for the entire table.

此套餐僅適用於全檯所有客人同時點選。

每位HK\$880 per person

(Including coffee or tea 配咖啡或茶)

LA SÉLECTION DU SOMMELIER

侍酒師佳釀推介


Wine pairing by our Sommelier per glass
HK\$88

Unlocking the Cellar
Moulis en Medoc, Château Chasse Spleen 2010 from Balthazar HK\$220

每杯 75ml per glass

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