

2022



NEW YEAR

2 0 2 2 M E N U



官方 LINE

燂條柴的餐點，有許多品項皆為直火慢烤
主餐與自信肉制品 等待時間約為 20-50 分鐘

肉品來源 豬肉-台灣/香腸腸衣-西班牙/牛肉-美國

燂條柴

直火料理

跨年四人分享餐
\$4980

前菜 & 湯品 Starter & Soup

燉式香腸與大蝦的冬季燉湯

Weisswurst & Jumbo Shrimp Pot-Au-Feu

自製煙燻火腿蘋果沙拉

Smoked Ham, Apple Salad, Arugula, Cranberry Dressing

火烤花枝佐義式燉菜

Char Grilled Squid with Caponata

炸生蠔沙拉附洋蔥芝麻醬

Fried Oyster Salad with Onion Sesame Dressing

主菜 Main Course

25天乾式熟成彰化鵝腿 25 days dried age goose leg

油封馬鈴薯 | 炭烤蘆筍 | 薑味紅蘿蔔泥 | 嘉義梅醬肉汁

Confit potato, grilled asparagus, carrot puree with ginger aroma, Chia Yi plum

馬鈴薯與市場煎魚 Daily Catch Fish with Potato "Scale"

裸體麵餃 | 茴香沙拉 | 自製法式蝦醬

Gundi, dill & fennel salad, bisque

干貝與自製歐式肉丸燉飯 Mini Scallop & Meatball Risotto

小干貝 | 姬松茸 | 肉丸 | 蘑菇醬

Mini scallop, blaze mushroom, homemade meatball, mushroom sauce

烏魚子蛤蠣奶油麵 Cream of Mullet Roe & Clam Spaghetti

烏魚子 | 蛤蠣 | 手工麵 | 鮮奶油 | 季節時蔬

Mullet roe, clam, seasonal vegetables, heavy cream, pasta

甜點《三擇二》Dessert Select Two

熔岩巧克力蛋糕佐香草冰淇淋 +60

Chocolate lava cake with vanilla ice cream

偶遇阿薩姆布蕾

Sous-Vide Crème Brûlée Served with Sun-Moon Lake Black Tea

慢慢弄二代乳花

Man Mano's Junior Milk Curd

每桌限時九十分鐘・酌收10%服務費・自備酒採帶一買一原則

跨年雙人分享餐
\$2580

湯品 Soup

燄式香腸與大蝦的冬季燉湯

Weisswurst & Jumbo Shrimp Pot-Au-Feu

前菜《三擇二》Starter Select Two

自製煙燻火腿蘋果沙拉

Smoked Ham, Apple Salad, Arugula, Cranberry Dressing

火烤花枝佐義式燉菜

Char Grilled Squid with Caponata

炸生蠔沙拉附洋蔥芝麻醬

Fried Oyster Salad with Onion Sesame Dressing

主菜《二擇一》Main Course Select One

25天乾式熟成彰化鵝腿 25 days dried age goose leg

油封馬鈴薯 | 炭烤蘆筍 | 薑味紅蘿蔔泥 | 嘉義梅醬肉汁

Confit potato, grilled asparagus, carrot puree with ginger aroma, Chia Yi plum

馬鈴薯與市場煎魚 Daily Catch Fish with Potato "Scale"

裸體麵餃 | 茴香沙拉 | 自製法式蝦醬

Gundi, dill & fennel salad, bisque

主食《二擇一》Starch Select One

干貝與自製歐式肉丸燉飯 Mini Scallop & Meatball Risotto

小干貝 | 姬松茸 | 肉丸 | 蘑菇醬

Mini scallop, blaze mushroom, homemade meatball, mushroom sauce

烏魚子蛤蠣奶油麵 Cream of Mullet Roe & Clam Spaghetti

烏魚子 | 蛤蠣 | 手工麵 | 鮮奶油 | 季節時蔬

Mullet roe, clam, seasonal vegetables, heavy cream, pasta

甜點《三擇二》Dessert Select Two

熔岩巧克力蛋糕佐香草冰淇淋 +60

Chocolate lava cake with vanilla ice cream

偶遇阿薩姆布蕾

Sous-Vide Crème Brûlée Served with Sun-Moon Lake Black Tea

慢慢弄二代乳花

Man Mano's Junior Milk Curd

每桌限時九十分鐘・酌收10%服務費・自備酒採帶一買一原則

套餐加點系列

湯品 Soup

燉式香腸與大蝦的冬季燉湯 \$250
Weisswurst & Jumbo Shrimp Pot-Au-Feu

前菜《三擇二》Starter Select Two

燉大桶海鮮沙拉 \$480
Seafood salad
自製煙燻火腿蘋果沙拉 \$330
Smoked Ham, Apple Salad, Arugula, Cranberry Dressing
火烤花枝佐義式燉菜 \$350
Char Grilled Squid with Caponata
香料薩索雞翅與黃金薯條 \$320
Mixed Spices Sasso Chicken Wings and Fries
炸生蠔沙拉附洋蔥芝麻醬 \$380
Fried Oyster Salad with Onion Sesame Dressing
手工自製歐式肉品綜合盤 \$370
Homemade Sausage Combo with Bacon
手工自製歐式肉品家庭盤 \$850
Family style Homemade Sausage Combo with Bacon
焦糖蘋果絲綢起司沙拉 \$330
Caramelized apple salad with Stracciatella cheese
露露的黃金薯條 \$160
French fries with truffle aroma
炭修呷安工坊手工麵包 \$150
Grilled Ann Bakery House's bread

主食 Starch Select One

干貝與自製歐式肉丸燉飯 Mini Scallop & Meatball Risotto \$480
Mini scallop, blaze mushroom, homemade meatball, mushroom sauce
小干貝 | 姬松茸 | 肉丸 | 蘑菇醬
烏魚子蛤蠣奶油麵 Cream of Mullet Roe & Clam Spaghetti \$520
Mullet roe, clam, seasonal vegetables, heavy cream, pasta
烏魚子 | 蛤蠣 | 手工麵 | 鮮奶油 | 季節時蔬

主菜 Main Course Select One

美國安格斯肋眼搭舅舅的山蘇 \$2480
Grilled Angus Beef Ribeye with Grilleduncle's bird's nest
US Angus beef ribeye, bird's nest, mashed potato, jus
安格斯肋眼牛排 | 山蘇 | 馬鈴薯泥 | 肉汁
直火對決台灣溫體戰斧豬排佐焦糖蘋果 \$1180
Pork Chop with Caramelized Apple
Grilled Taiwanese Pork Chop, pumpkin gnocchi, shishito pepper, apple sauce
台灣溫體戰斧豬 | 南瓜麵疙瘩 | 青龍椒 | 蘋果肉汁
25 天乾式熟成彰化鵝腿 \$1080
25 days dried age goose leg
Confit potato, grilled asparagus, carrot puree with ginger aroma, Chia Yi plum jus
油封馬鈴薯 | 炭烤蘆筍 | 薑味紅蘿蔔泥 | 嘉義梅醬肉汁
馬鈴薯與市場煎魚 \$980
Daily Catch Fish with Potato "Scale"
Gundi, dill & fennel salad, bisque
裸體麵餃 | 茴香沙拉 | 自製法式蝦醬

甜點 Dessert Select Two

慢慢弄二代乳花 \$150
Man Mano's Junior Milk Curd
熔岩巧克力蛋糕佐香草冰淇淋 \$240
Chocolate lava cake with vanilla ice cream
偶遇阿薩姆布蕾 \$180
Sous-Vide Crème Brûlée Served with Sun-Moon Lake Black Tea

每桌限時九十分鐘・酌收10%服務費・自備酒採帶一買一原則