

## 開胃菜

STARTER

凱薩沙拉：波士頓生菜，紅圓生菜，風乾義式生火腿，烤蕃茄，水煮蛋，酸豆，小洋葱圈，帕瑪森起士 Caesar Salad : Bibb Lettuce, Raddicchio, Roasted Tomato, Sun-Dried Prosciutto, Hard-Boiled Egg, Caper, Onion Ring, Parmesan Cheese, Caesar Dressing	230
芝麻生菜沙拉佐糖漬檸檬片：檸檬皮，糖漬檸檬，初榨橄欖油，風乾蕃茄 Arugula Salad : Arugula, Lemon Peel, Candied Lemon, Extra Virgin Olive Oil, Dried Tomato	250
手工鴨肝醬生菜沙拉：醃漬白蘿蔔，草莓，烤杏仁，葡萄，芥末子醬汁 Foie Gras Torchon and Frise Salad : Pickled Daikon, Strawberry, Toasted Almond, Grape, Mustard Dress	280
手工醃漬鮭魚：茴香，蔘蘿，紅洋葱，初榨橄欖油，碎檸檬皮，小蕃茄，芝麻菜 Homemade Gravlax : Fennel, Dill, Red Onion, Extra Virgin Olive Oil, Lemon Zest, Cherry Tomato, Arugula	230
炙燒鮭魚片：鮭魚卵，洋葱，酪梨，醃漬生菜捲，鴻禧菇，溫泉蛋，蔘蘿，櫻花蝦油 Ahi Tuna: Salmon Roe, Onion, Avocado, Pickled Vegetable Roll, Shimeji, 63 Degree Poached Egg, Dill, Sergestid Shrimp Oil	280
碳烤明蝦麵包沙拉：碳烤新鮮明蝦，麵包丁，烤蔬菜，手工起士，義式 Puttanesca，初榨橄欖油，濃縮義式陳年酒醋 Grilled Prawn and Bread Salad : Grilled Prawn, Bread, Roasted Vegetable, Ricotta Cheese, Puttanesca, Extra Virgin Olive Oil, Balsamic Reduction	280
酥炸花枝：匈牙利紅椒粉，泡菜美乃滋 Fried Calamari : Paprika, Kimchi Mayonnaise	280
夏季玉米濃湯 Summer Corn Soup	250
起士洋葱湯 Cheese Onion Soup	280

## 主菜

MAIN

碳烤澳洲和牛8oz：香料蒜片，青醬烤蕃茄，起士馬鈴薯泥，美國大蘆筍 Grilled Australia Wagyu Beef 8oz : Slice Garlic, Roasted Tomato with Pesto, Aligot, Asparagus (內含芝麻菜沙拉佐糖漬檸檬片，夏日玉米湯，巧克力岩漿蛋糕，咖啡或紅茶) ( Including: Arugula Salad with Candied Lemon, Summer Corn Soup, Chocolate Molten Cake, Coffee or Tea )	2,400
波士頓龍蝦海膽麵：波士頓龍蝦，海膽，蝦卵，龍蝦天鵝絨醬汁（每日限量供應） Lobster Uni Pasta : Boston Lobster, Uni, Shrimp Roe, Lobster Veloute (Limited Supply Daily)	1,600
澳洲穀物飼養沙朗牛排8oz：香料蒜片，青醬烤蕃茄，起士馬鈴薯泥 Grilled Australia Sirloin Steak 8oz : Slice Garlic, Roasted Tomato with Pesto, Aligot	850
酥煎鴨胸：娃娃菜，扁豆，甜豆，新鮮玉米粒，水田芥，野莓，濃縮陳年酒醋醬 Pan Roasted Duck Breast : Baby Cabbage, Lentil, Sweet Pea, Water Cress, Wild Berry, Balsamic Reduction	680
香煎比目魚：碳烤大蘆筍，鯷魚奶油醬，櫻桃蕃茄，甘葱，九層塔，酸豆，香菜 Turbot Fish : Grilled Asparagus, Anchovy Butter Sauce, Cherry Tomato, Shallot, Basil, Caper	680
嫩煮深海藍斑魚：蛤蜊，鮮蝦，章魚，鯷魚蒜味醬汁，蕃茄 Braise Takula Fish : Clam, Shrimp, Octopus, Garlic Anchovy Sauce, Tomato	680
米蘭式燉牛膝，牛肝蕈菇燉飯 Milanese Ossobuco, Porcini Risotto	650
碳烤有機豬排：奶油蘋果，紅紫番薯，鹹焦糖醬汁，核桃 Grilled Pork Chop : Brown Butter Apple, Sweet Potato, Salty Caramel Sauce, Walnut	580
西班牙海鮮飯：碳烤魷魚，章魚腳，蛤蜊，白蝦 Seafood Paella : Grilled Whole Squid, Octopus, Clam, Shrimp	580
以上主菜另加 NT\$300 可升級為套餐—芝麻菜沙拉佐糖漬檸檬片、夏季玉米濃湯、提拉米蘇、美式咖啡或紅茶 + NT\$300 for Arugula Salad with Candied Lemon, Summer Corn Soup, Tiramisu, Coffee or Tea	

## 早午餐

BRUNCH

招牌英式蛋堡：有機蛋，特製薯塊，葡萄酒醋拌野菇，綠捲鬚菜 Classic Eggs Benedict : Organic Egg, Hash Potato, Mushroom with Balsamic, Frisee	310
手工醃漬鮭魚鮭魚卵蛋堡：有機蛋，特製薯塊，葡萄酒醋拌野菇，綠捲鬚菜 Homemade Gravlax Benedict : Organic Egg, Hash Potato, Mushroom with Balsamic, Frisee	380
義式烘蛋燒：培根，菠菜，義大利香腸，比薩起司，黑橄欖，酸黃瓜，北非小米，蕃茄，雞胸肉，小茴香 Frittata : Bacon, Spinach, Salami, Pizza Cheese, Black Olive, Pickled Cucumber, Couscous, Tomato, Chicken Breast, Cumin	380
芥蘭菜蛋捲：芥蘭菜，手工Ricotta起士，法式酸奶，黑橄欖，北非小米，蕃茄，雞胸肉，小茴香，特製薯塊 Raab Omelet : Raab, Homemade Ricotta, Cream Fraiche, Black Olive, Couscous, Tomato, Chicken Breast, Cumin, Hash Potato	350
手工菠菜豬肉腸榴瓜起士鹹塔：蘑菇櫻桃蕃茄沙拉，義式羅勒醬 Spinach, Pork Sausage, Ricotta Cheese Quiche : Mushroom & Cherry Tomato Salad, Pesto	340
墨西哥什錦肉醬餅：墨西哥辣味肉醬，炒蛋，紅黃椒，比薩起士，蕃茄莎莎，墨西哥脆餅 Quesdilla : Chili Con Carne, Scramble Egg, Red and Yellow Pepper, Pizza Cheese, Tomato Salsa, Tortilla	380
所有單點主菜或早午餐另加 NT\$80 可附美式咖啡(可無限續杯)、拿鐵、卡布奇諾或各類茶品 Main Course or Brunch Course +NT\$80 for Americano, Latte, Cappuccino or Tea ( Americano Is Refillable )	

## 配菜

SIDE

起士焗通心麵 Mac and Cheese / 起士馬鈴薯泥 Aligot	150
培根與香腸 Bacon and Sausage	150

# L'IDIOT RESTAURANT

供餐時間：週一至週五 11:30 am - 10:00 pm 週末與例假日 10:00 am - 10:00 pm

每位基本消費 NT\$400，所有消費須另加10%服務費

Hours of Operation : Monday to Friday 11:30 am - 10:00 pm Weekend and Holiday 10:00 am - 10:00 pm

Minimum charge is NT\$400. All prices are subject to 10% service charge.

## 甜點

DESSERT

義大利杏仁香甜酒提拉米蘇：咖啡手指餅，咖啡冰淇淋 Amaretto Tiramisu : Coffee Cookies, Coffee Ice Cream	280
肉桂法式吐司：波本威士忌冰淇淋，海鹽焦糖杏仁脆片，覆盆子醬汁，開心果 Cinnamon French Toast : Bourbon Whiskey Ice Cream, Sea Salt Caramel Almond Chips, Raspberry Sauce, Pistachio	280
巧克力岩漿蛋糕：法國酸櫻桃薄荷醬汁，烤奶油酥餅，手工香草冰淇淋，巧克力脆餅 Chocolate Molten Cake : Morello Cherry Mint Sauce, Butter Crumble Cookie, Homemade Vanilla Ice Cream, Chocolate Tuile	280
原味鬆餅：巧克力冰淇淋，香草冰淇淋，肉桂巧克力醬汁，新鮮水果，鮮奶油香緹 Waffle : Chocolate Ice Cream, Vanilla Ice Cream, Cinnamon Chocolate Sauce, Fresh Fruit, Whipped Cream	280
新鮮芒果檸檬奶油達客瓦滋：手工草莓果醬，焦糖海鹽胡桃 Fresh Mango with Lemon Cream Dacquoise : Home Made Strawberry Jam, Caramel Sea Salt Pecan Nut	280
焦糖千層派：桂圓奶油餡，焦糖柳橙醬汁，香草柳橙果醬，蜜桃水果酒凍 Mille-Feuilles : Dragon Eyes Fruit Cream, Caramel Orange Sauce, Vanilla Orange Jam, Peach Liqueur Fruit Jelly	280

## 礦泉水

MINERAL WATER

San Pellegrino (Sparkling) 暢飲	60
Acqua Panna (Still) 暢飲	60

## 氣泡式飲料

POP

Coca-Cola 可口可樂 / Coca-Cola Light 低卡可樂 / Coca-Cola Zero 零卡可樂	100
Sprite 雪碧 / HeySong Sarsaparilla 黑松沙士 / Ginger Ale 薑汁汽水 / Tonic Water 通寧水	
Coca-Cola 可口可樂 / Sprite 雪碧 (1500ml)	350

## 茶

TEA

Four Red Fruits 四紅果茶 / Earl Grey 伯爵茶 / Darjeeling 大吉嶺紅茶	140
Chamomile 洋甘菊茶 / Mint 薄荷茶 / Apple 蘋果茶	
Peach & Passion Fruit 蜜桃 & 熱帶水果茶	

## 咖啡&可可

COFFEE & CACAO

Espresso 義式濃縮咖啡	140
House Selection 精選咖啡 (Hot / Iced)	140
Cappuccino 卡布奇諾 (Hot / Iced)	140
Latte 拿鐵 (Hot / Iced)	140
Hot Cacao 熱可可	140
Mocha 摩卡	140

## 果汁

JUICE

Fresh Juice 現榨果汁	160
Cranberry Juice 蔓越莓汁 / Grapefruit Juice 葡萄柚汁	100

## 啤酒

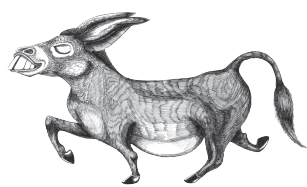
BEER

Heineken 海尼根 (330ml)	150
Corona 可樂娜 (330ml)	150
Taiwan Gold Label 台灣金牌啤酒 (600ml)	200

## 葡萄酒

WINE BY THE GLASS

SPARKLING WINE 氣泡酒	300
Touraine Brut - Cuvee JM, Monmousseau	
WHITE WINE 白酒	250
Angove's Bear Crossing Chardonnay, South Australia	
RED WINE 紅酒	250
Angove's Bear Crossing Cabernet Merlot, South Australia	



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