

MONSIEUR DIOR

BY  
*Olme Saphire*

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*Haute cuisine and haute couture share a unique quest: the pursuit of emotion  
aesthetics and precision. Both celebrate a deep attention to detail,  
the harmony of textures and the poetry of form and pattern.  
It is with immense joy that I pay tribute to this world by offering  
my own interpretation of the House of Dior's timeless codes.  
I wish you a wonderful experience.*

高级料理与高级订制有着共同的追求，皆以深邃匠心为引，追求美学、精准与情感的共鸣。二者同样注重细节的雕琢和材质的和谐，更以形态与结构传递诗意。怀着欣悦之情，献上我对迪奥经典美学的个人诠释，谨以我的作品致敬这一非凡世界，并诚挚祝愿您在此拥有一段愉悦而美好的体验。



—

MONSIEUR DIOR Beijing  
MONSIEUR DIOR 北京

MONSIEUR DIOR

BY  
*Anne Sophie Pic*

LUNCH MENU

午间菜单

*To choose from a selection of creations*

任选精选佳餚

3 COURSES 三道

988

Starter 前菜

Main Course 主菜

Dessert 甜点

4 COURSES 四道

1288

Starter 前菜

Les Berlingots Léopard 豹纹三角折饺

*Anne-Sophie Pic iconic dish*

安娜·索菲·皮克经典菜品

Main Course 主菜

Dessert 甜点

*A 15% service charge will be added*

需另加 15% 服务费

MONSIEUR DIOR

BY  
*Olivia Sophia Lee*

PREMIÈRES ÉTOFFES

初织

*Starters*

前菜

Les Perles 珠饰

*Brittany crab, peas, Osciette caviar*

布列塔尼蟹、豌豆、奥西特鱼子酱

Le Bouquet 花束

*Green asparagus, Osciette caviar, mint and fir buds*

绿芦笋、奥西特鱼子酱、薄荷、冷杉嫩芽

L'Arlequin 菱彩

*French red mullet, foie gras, bouillabaisse*

法国赤缙鱼、肥肝、马赛鱼汤

L'Oeuf Christian Dior 克里斯汀·迪奥先生的鸡蛋

*Soft-boiled egg, Aonori flakes, Osciette caviar, herbed mayonnaise*

水波蛋、青海苔脆片、奥西特鱼子酱、香草蛋黄酱

MONSIEUR DIOR

BY  
*Olivia Sophia Lee*

PIÈCES MAÎTRESSES  
主作品

Main courses  
主菜

La Bobine 线轴

*Sole rolled like a spool, celtuce, Chinese cabbage with verjus  
smoked tea and Litsea pungens beurre blanc*  
龙利鱼卷如线轴、莴笋、奶油白菜、酸葡萄汁  
烟熏茶与木姜子风味白酒黄油酱汁

Le Fil Doré 金线

*Brittany blue lobster, light bisque, rice noodles and squid, smoked pork*  
布列塔尼蓝龙虾、法式浓汤、米粉与鱿鱼、烟熏猪肉

+498

Le Jardin Fleuri 繁花之境

*Lamb saddle marinated in miso fig leaf, roasted fig*  
味噌与无花果叶腌制羊背肉、烤无花果

La Pièce Couture 高订之作

*Wagyu beef fillet marinated with mint and kaffir lime  
confit baby eggplant, mint and Sichuan pepper*  
和牛以薄荷与卡菲尔青柠腌制、油封迷你茄子、薄荷与花椒

Les Pétales 花瓣

*Roasted white asparagus, Madras curry mayonnaise (v)*  
烤白芦笋、马德拉斯咖喱蛋黄酱

MONSIEUR DIOR

BY  
*Aline Sophistic*

AU FIL DES DOUCEURS  
织就甜蜜

Desserts  
甜点

Le Ruban Couture 缎带

*Strawberries modern-style charlotte, orange and vanilla*  
新绎草莓夏洛特，橙子和香草

Le Millefeuille Blanc Pied-de-poule 千鸟格

*Vanilla cream and jasmine*  
香草奶油和茉莉

L'Éventail 折扇

*The spirit of a Black Forest, chocolate, black cherry confit*  
*pink peppercorns, gin-infused whipped cream, vanilla*  
黑森林蛋糕气息，巧克力、糖渍黑樱桃、  
粉红胡椒、金酒风味打发奶油、香草

Le Cannage 藤格纹

*Warm chocolate soufflé, tarragon ice cream*  
温巧克力舒芙蕾、龙蒿冰淇淋

MONSIEUR DIOR

BY  
*Alice Sophie R.*

VOYAGE MENU 至味菜单

5 COURSES 五道

1,888

*Available For Dinner Only*

于晚餐供应

Les Perles 珠饰

*Brittany crab, peas, Osciètre caviar*

布列塔尼蟹、豌豆、奥西特鱼子酱

Le Fil Doré 金线

*Brittany blue lobster, light bisque, rice noodles and squid, smoked pork*

布列塔尼蓝龙虾、法式浓汤、米粉与鱿鱼、烟熏猪肉

La Bobine 线轴

*Sole rolled like a spool, celtuce, Chinese cabbage with verjus*

*smoked tea and Litsea pungens beurre blanc*

龙利鱼卷如线轴、莴笋、奶油白菜、酸葡萄汁、烟熏茶与木姜子风味白酒黄油酱汁

La Pièce Couture 高订之作

*Wagyu beef fillet marinated with mint and kaffir lime*

*confit baby eggplant, mint and Sichuan pepper*

和牛以薄荷与卡菲尔青柠腌制、油封迷你茄子、薄荷与花椒

Le Millefeuille Blanc

*Pied-de-poule* 千鸟格

*Vanilla cream and jasmine*

香草奶油和茉莉

Or

或

Le Ruban Couture 缎带

*Strawberries*

*modern-style charlotte*

*orange and vanilla*

新鲜草莓夏洛特

橙子和香草

Or

或

Le Cannage 藤格纹

*Warm chocolate soufflé*

*tarragon ice cream*

温巧克力舒芙蕾、龙蒿冰淇淋

A 15% service charge will be added

需另加 15% 服务费

MONSIEUR DIOR

BY  
*Anne Sophie Pic*

L'INSTANT COUTURE

订制时刻

1288 for two people 双人分享

Available from 14:00 to 17:00 于下午两点至五点供应

*Tea time with elegance by Anne-Sophie Pic including a selection of seven miniature savoury and sweet pieces per person, celebrating Christian Dior's first collection emblems.*

与安娜·索菲·皮克享用优雅的下午茶时光，每位宾客包含七款精致咸点与甜点小食致敬克里斯汀·迪奥先生首个系列的经典元素。

L'Alvéole 蜂巢

*Caviar and smoked eel tartlet, honeycomb tuile*

鱼子酱烟熏鳗鱼塔、蜂巢薄片

Le Millefiori 千花

*Brittany crab pie, tomato and coffee gel, buckwheat crisp*

布列塔尼蟹派，番茄与咖啡风味啫喱、荞麦脆片

Le New Look 新风貌

*Foie gras tart, Montélimar nougat and Beaumes de Venise, like a savoury "Mont-Blanc"*

鹅肝塔、蒙特利马尔牛轧糖、博姆-德沃尼斯甜白葡萄酒，如咸点“蒙布朗”

Le Mizza 缪斯米萨

*Ham and fresh Yunnan truffle croque-monsieur with smoked vanilla béchamel*

火腿和新鲜云南松露法式三明治佐烟熏香草白酱

La Rose des Vents 罗盘玫瑰

*Beijing peach and raspberry confit, vanilla whipped cream, almond biscuit*

北京水蜜桃与覆盆子果酱、香草奶油、杏仁饼干

La Rose 玫瑰

*« Rose Flower » with raspberry confit, rose and orange financier*

« 玫瑰花 » 配覆盆子果酱、玫瑰与橙子风味费南雪

Le Cannage 藤格纹

*Valrhona 66% Caraïbe chocolate filled with genmaicha tea praliné*

瓦洛纳 66% 卡莱布巧克力、玄米茶果仁糖夹心

*Includes two cups of coffee or tea 包含两杯咖啡或茶*

*A 15% service charge will be added*

需另加 15% 服务费

MONSIEUR DIOR

BY  
*Olivia Sophia R.*

L'INSTANT PRÉMICES

序章时刻

388

Available from 16:00 to 20:00 于下午四时至八时供应

An elegant aperitif experience featuring refined savoury creations inspired by the emblematic codes of Christian Dior's collections.

优雅的味蕾之旅，甄选精致咸味小食，灵感源自克里斯汀·迪奥高级时装系列的标志性设计元素。

L'Ourlet Couture 褶饰

*Squid crackers, smoked trout roe tarama, finger lime*

鱿鱼脆饼、烟熏鲑鱼卵塔拉玛酱、手指柠檬

Le Médaillon 椭圆徽章

*Pistachio and tarragon tartlet*

开心果龙蒿塔

L'Écaille 粼影

*Brown mushroom tartlet, ginger, buckwheat, rose*

蘑菇塔、姜、荞麦、玫瑰

*Includes one glass of Champagne or mocktail*

包含一杯香槟或无酒精饮品

Le Caviar Set 鱼子酱套餐

*Kaluga caviar, léopard blinis, Champagne, sake and rose jelly, smoked vanilla Isigny cream*

卡露伽鱼子酱、豹纹薄饼、香槟清酒玫瑰风味啫喱、烟熏香草伊尼斯奶油

Kaluga caviar organic 10 years old

卡露伽有机鱼子酱 10 年

30 gr 1388

50 gr 2388

Or 或

Kaluga caviar 15 years old

卡露伽鱼子酱 15 年

30 gr 1888

50 gr 3288

A 15% service charge will be added

需另加 15% 服务费

MONSIEUR DIOR

BY  
*Olivia Sophie R.*

TERRACE WINE SELECTION  
露台精选酒单

*A thoughtful wine selection, guided by emotion and harmony, to be enjoyed  
on the terrace as a moment of elegance, pleasure and sharing.*

于户外露台，细品一系列悉心甄选的葡萄酒。

在情感与风味的和谐之间，让优雅、愉悦与共享，自然流转于每一个时刻。

WINE BY THE GLASS  
单杯葡萄酒

**SPARKLING** 起泡酒

Devo 04 Brut Nature, Devo Winery, Ningxia, China	118
Billecart-Salmon, Brut Réserve PIC NV	168
Ruinart, Blanc de blancs NV, Reims, Montagne de Reims	198

**WHITE** 白葡萄酒

Aix Rosé, Côteaux d'Aix en Provence 2022	118
Domaine Tissot, Arbois "Les Bruyères" Chardonnay 2021	198
Jade Vineyard, Aria White 2021, Ningxia, China	228

**RED** 红葡萄酒

Domaine Julien Cecillion, Northern Rhône, "Les Gravieres" Syrah 2024	118
Thibault Liger-Belair, Bourgogne Rouge, "Les Deux Terres"	128
Silver Heights, Emma's Reserve 2021, Helan Mountain, Ningxia	348

**SWEET** 甜葡萄酒

Vietti, Moscato d'Asti DOCG 2024, Piedmont, Italy	108
D'Oliveiras, 1996 Malvazia Frasqueira, Madeira	358
Château d'Yquem, 1er Cru 2022, Supérieur Sauternes	588

A 15% service charge will be added  
需另加 15% 服务费

MONSIEUR DIOR

BY  
*Aline Sophie R.*

COUTURE MENU 高级订制菜单

7 COURSES 七道

2,588

*Available For Dinner Only*

于晚餐供应

Les Perles 珠饰

*Brittany crab, peas, Oscîère caviar*

布列塔尼蟹、豌豆、奥西特鱼子酱

L'Oeuf Christian Dior 克里斯汀·迪奥先生的鸡蛋

*Soft-boiled egg, Aonori flakes, Oscîère caviar, herbed mayonnaise*

水波蛋、青海苔脆片、奥西特鱼子酱、香草蛋黄酱

L'Arlequin 菱彩

*French red mullet, foie gras, bouillabaisse*

法国赤缙鱼、肥肝、马赛鱼汤

Le Fil Doré 金线

*Brittany blue lobster, light bisque, rice noodles and squid*

布列塔尼蓝龙虾、法式浓汤，米粉与鱿鱼

La Bobine 线轴

*Sole rolled like a spool, celtuce, Chinese cabbage with verjus*

*smoked tea and Litsea pungens beurre blanc*

龙利鱼卷如线轴、莴笋、奶油白菜、酸葡萄汁、烟熏茶与木姜子风味白酒黄油酱汁

Le Jardin Fleuri 繁花之境

*Lamb saddle marinated in miso fig leaf*

*roasted fig*

味噌与无花果叶腌制羊背肉、烤无花果

Or

或

La Pièce Couture 高订之作 +198

*Wagyu beef fillet marinated with mint*

*and kaffir lime, confit baby eggplant*

*mint and Sichuan pepper*

和牛以薄荷与卡菲尔青柠腌制

油封迷你茄子、薄荷与花椒

Le Millefeuille Blanc

*Pied-de-poule* 千鸟格

*Vanilla cream and jasmine*

香草奶油和茉莉

Or

或

Le Ruban Couture 缎带

*Strawberries*

*modern-style charlotte*

*orange and vanilla*

新绎草莓夏洛特

橙子和香草

Or

或

Le Cannage 藤格纹

*Warm chocolate soufflé*

*tarragon ice cream*

温巧克力舒芙蕾、龙蒿冰淇淋

A 15% service charge will be added

需另加 15% 服务费

MONSIEUR DIOR

BY  
*Aline Sophie R.*

## WINE PAIRING

### INITIATION PAIRING

启程之选

1288

A tasting pairing designed to highlight the interaction between beverages and food creations. A trip to different regions, styles and beverages.

一段精心策划的品鉴之旅，旨在细腻呈现饮品与料理之间的和谐对话。

循着风土与灵感的脉络，穿梭于不同地域与风格之中，

让味蕾在层次与平衡间缓缓展开。

### LEGENDARY PAIRING

传奇之选

3288

A unique experience with the all-time iconic wines around the world, rare bottles back vintages. A fantastic trip in time, flavours and harmony.

一场难得的珍藏体验，甄选世界各地的经典名酿与稀有佳作，包含珍贵的陈年酒款。

于时间的流转中，感受风味、记忆与和谐交织而成的非凡旅程。

## TEA PAIRING

### HARMONY PAIRING

和韵之选

1288

A singular journey through the world of teas; rare leaves drawn largely from China's ancestral gardens and treasured harvests to accompany the signature menu.

An unfolding dialogue of infusions and dishes guided by time balance, and quiet harmony of flavor.

一段专属于茶的探索之旅。甄选多款源自中国传统茶园的茶叶与时令采摘，与主厨招牌料理相伴而行。透过茶汤与菜肴的对话，循着时间的节奏，在平衡与静谧中自然展开。

A 15% service charge will be added

需另加 15% 服务费

MONSIEUR DIOR

BY  
*Anne Sophie Pic*

POUR PROLONGER VOTRE VOYAGE  
旅程序章

*Takeaway sweet creations*  
外带甜点

- Les Croquis de Christian Dior 288  
克里斯汀·迪奥先生的手稿  
*Anne-Sophie Pic chocolate bar by Valrhona Chocolate*  
安娜·索菲·皮克与瓦洛纳合作巧克力棒
- Le Cannage 288  
藤格纹  
*Valrhona 66% Caraïbe chocolate bar filled with genmaicha tea praliné*  
瓦洛纳 66% 卡莱布巧克力、玄米茶果仁糖夹心
- Les Bonbons Bouton de Christian Dior 688  
克里斯汀·迪奥先生的纽扣糖果  
*A delicate expression of Anne-Sophie Pic's signature ingredients*  
安娜·索菲·皮克标志性食材的细腻呈现
- Le Bouton de Christian Dior 988  
克里斯汀·迪奥先生的纽扣  
*Itakuja chocolate and cinnamon berry mousse  
with passion fruit confit and fresh mango*  
依塔库佳巧克力和肉桂莓果慕斯，搭配糖渍百香果和新鲜芒果

*(Whole cake for 8-10 people, please book 24 hours in advance)*  
(整个蛋糕可供 8-10 人食用，请提前 24 小时预订)

