



米其林指南

THE MICHELIN GUIDE

上海 | SHANGHAI



MICHELIN



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■ 价钱 PRICE

周末早午拼餐 Weekend brunch
套餐 set ¥ 250

晚膳 Dinner

套餐 set ¥ 488-1,388

点菜 à la carte ¥ 400-600

■ 营业时间 OPENING HOURS

周末早午拼餐 Weekend brunch
11:30-14:30 (L.O.)

晚膳 Dinner 17:30-22:30 (L.O.)

周四至周六晚膳 Thursday to
Saturday dinner 17:30-02:00 (L.O.)



MR & MRS BUND

时尚法国菜·时髦

French contemporary · Fashionable

长长的菜单内提供逾一百五十道挟着亚洲风味的法国菜，花多眼乱而选择困难？就尝尝主题式套餐吧！当然，你亦可以毫不犹豫地挑选其招牌菜如野餐鸡肉佐蒜泥蛋黄酱、黑松露面包、酱烧牛肋排和袋蒸黑鳕鱼。周末有早午拼餐和夜宵套餐供应。

A great soundtrack, a terrific wine list and bags of French joie de vivre make dining here quite an experience. Chef Paul Pairet's large restaurant is located in a former bank dating from 1922. Furniture inspired by 18th century France combines with lots of contemporary touches to create a striking room. The à la carte offers a vast choice of creative dishes which have their roots in France but come with Asian twists and global influences.