



米其林指南

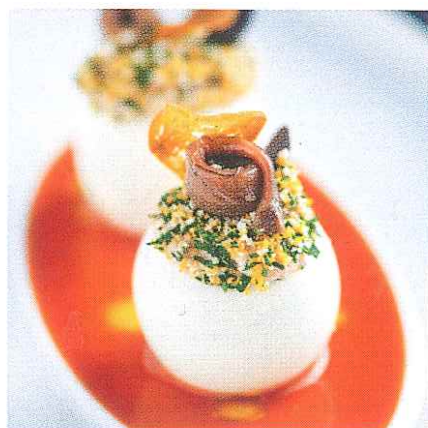
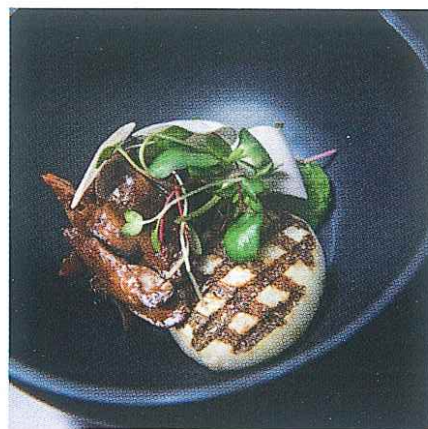
THE
MICHELIN
GUIDE

上海 | **SHANGHAI**

5th EDITION



MICHELIN



TEL. 021 6323 9898

黄浦区中山东一路18号外滩18号6楼

6F, Bund 18, 18 Zhongshan Dong Yi Road, Huangpu

www.mmbund.com

■ 价钱 PRICE

午膳 Lunch

套餐 Set Menu ¥ 180-458

点菜 À la carte ¥ 300-1,200

晚膳 Dinner

套餐 Set Menu ¥ 300-1,100

点菜 À la carte ¥ 300-1,200

■ 营业时间 OPENING HOURS

午膳 Lunch 11:30-14:00

晚膳 Dinner 17:30-22:00

■ 休息日期 ANNUAL AND WEEKLY CLOSING

周二至周五午膳及周一休息

Closed Tuesday to Friday lunch and Monday



MR & MRS BUND

时尚法国菜·时髦

French Contemporary · Fashionable

位于六楼的餐厅坐享河岸景色，格调轻松有趣，播放着的时尚音乐别具风格。菜单上過百道法国经典菜式带点亚洲风味，每道都是主厨一丝不苟地炮制的佳肴，这也解释了何以开业十年仍人流如鲫。菜单叫人眼花缭乱的话，不妨点选招牌菜酱烧牛肋排和袋蒸黑鳕鱼。服务周到让客人有宾至如归的感觉。

Lovely service, great music, a terrific wine list and bags of French joie de vivre make dining here quite an experience. Chef Paul Pairet's huge brasserie is located in a former bank dating from 1922. Furniture inspired by 18C France combines with lots of contemporary touches to create a striking room. The à la carte menu offers a vast choice of French classics, alongside other dishes displaying a subtle Asian twist or global influence.