



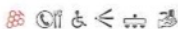
米其林指南

THE  
**MICHELIN**  
GUIDE

上海 | SHANGHAI



**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  
点菜 À la carte ¥ 300-1,200  
晚膳 Dinner  
点菜 À la carte ¥ 300-1,200

■ 营业时间 OPENING HOURS

午膳 Lunch 11:30-14:30  
晚膳 Dinner 17:30-22:00

■ 休息日期 ANNUAL AND WEEKLY CLOSING

周二至周四午膳及周一休息  
Closed Tuesday to Thursday lunch  
and Monday



MR & MRS BUND

时尚法国菜·时髦

*French Contemporary · Fashionable*

餐厅坐拥河岸景致，周到的服务加上时尚的背景音乐令用餐环境舒适轻松。提供略带亚洲风味的经典法国菜，每道都是主厨巧手下的佳作，难怪开业多年仍人流如鲫。菜单中逾百道菜品或叫人眼花缭乱，但招牌菜酱烧牛肋排和袋蒸黑鳕鱼属必试之选。不少菜餚分量足够多人分享，不妨携亲朋好友前往品尝。

A key player in the city's dining scene for over a decade, Chef Paul Pairet's brasserie never gets old. Lovely service, great music, a terrific wine list and bags of French joie de vivre make dining here quite an experience. The clean, modern room in a former bank circa 1922 is dotted with 18C French-inspired furniture. The menu offers a vast choice of French classics, some displaying a subtle Asian twist, some in sizes meant for sharing.