

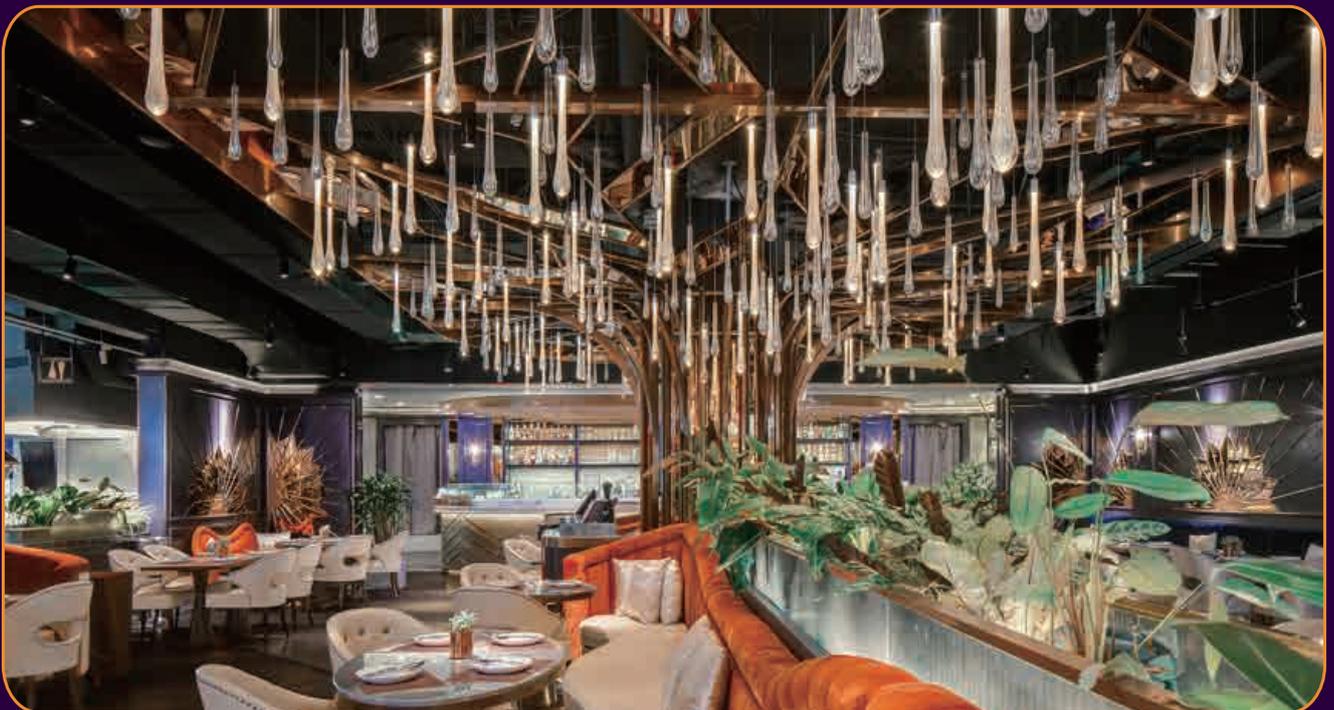


冬意浓浓，枫丹露原正式进驻西单大悦城为年轻时刻打造的全新商圈——查特花园，希望通过法式烹饪与全球的文化吸收和影响下创建一个新概念，给食客带去全新的现代融合美食体验。

La Rosée法语中是指清晨的露水，遇见了它也代表着崭新一天的到来，是最具鲜活及生命力的时刻。

福楼源自法国，但就像全世界都有的露水一样在枫丹露原，不止于法式的优雅，更融入了西班牙的热情，意大利追求艺术的精神及各种欧陆式风情。在福楼也是后花园一样的存在。

融合美食的烹饪方式充满了多元化的味道，将法式、地中海、亚洲等各国特色以创新性的方式让不同菜系能够有一次别样的碰撞。融合并不是单纯的将菜品组合在一起，也不是盲目的创新，而是厨师对于食材口感的搭配，深入了解世界各地的饮食文化，并且融入别样的饮食特色，让其重组为奇妙的味觉交响曲，进而给予菜品新的生命，而这也正是枫丹露原希望能够传递给食客们的精神。



A symphony of taste

Much as dew – or La Rosée in French – is a familiar sight on every continent, so La Rosée explores and expands on gastronomic delights from across Europe. A Modern European Cuisine, we provide an inviting atmosphere with a mission to never leave your belly empty. Our cuisine is French, but eating here you will notice that it is a cultural clash of authentic Spanish, Italian and many European countries, providing a unique eating experience. La Rosée captures a symphony of taste that inspires and indulges.

Across the extensive menu, flavours and ingredients taken from diverse Asian cuisines are combined with popular local dishes to create a new culinary experience. For example, one of La Rosée's signature dishes wagyu beef rice combines Basmati rice, which adds an extra dimension of fragrance and texture with beef glazed in Japanese-style yakiniku sauce.

Located on the sixth floor of Xidan Joy City, La Rosée is ideally situated in the heart of western Beijing's main shopping and business district, making it the perfect venue for business lunches, family dinners or afternoon tea with friends. The restaurant is open for brunch, lunch, afternoon tea, and dinner.

