





《用味蕾品閱光陰的故事》

段純貞遠從故鄉來到他鄉,如今他鄉變故鄉,舊法製作料 理的堅持卻沒有改變。招牌的經典原汁紅燒牛肉,堅持不 使用市售桶裝牛油,而是利用新鮮肥牛榨出的自製純天然 油脂,就是希望帶給消費者不只美味更是安心;牛油加入 香蔥、薑、蒜、豆瓣與23種中藥材,慢火拌炒8-9小時後加 入牛骨高湯中熬煮,搭配上各種手工調配的香料及醬料, 其過程費時,耗工。我們的堅持,帶給每一位客人最香豔 的口味,希望讓您吃到安心的食材及用心的感動。段純貞 牛肉麵溫而不火,油而不膩,期許用牛肉麵讓台灣小吃與 國際接軌。誠摯等候客人來親身體驗。







手 Handmade Noodles

麵團反覆延壓維持韌性,厚薄不均的麵體是為 了能吸入更多湯汁,搭配湯底最能感受相輔相 成的美味。

The repeated dough sheeting can maintain the tenacity of noodles while the uneven thickness of noodles is capable of absorbing the soup. Paired with the unbeatable soup base, the handmade noodles will give you an ideal deliciousness.



細 Thin Noodles

傳統的細麵製法,麵體氣孔多,易沾染濃厚醬汁! Traditional vermicelli production endows the noodles

with multiple air holes, which ensure all the sauces are well-absorbed.



牛肉麵類 Beef Noodles

麵條可選擇 細麵 / 手工麵 Thin Noodles or Handmade Noodles



雅 來店必點 ノ



三寶麵(腱心,牛肚,牛筋) Beef Noodles with Shank, Tripe & Tendon \$84

清湯



清湯牛肉麵 Consomme Beef Noodles

\$78

此湯底含有蠶豆成分,蠶豆症患者請避免進食 The soup includes fava beans, guests with G6PD Deficiency should avoid eating

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牛肉麵類 Beef Noodles

麵條可選擇 細麵 / 手工麵 Thin Noodles or Handmade Noodles

紅燒」



紅燒腱心半筋半肉牛肉麵 Braised Beef Noodles with Tendon & Shank

\$80



紅燒牛筋麵 Braised Beef Tendon Noodles \$78



經典紅燒牛肉麵 (牛腰切片) Duan Chun Zhen Sliced Beef Shank Noodles \$78

牛肉麵類 Beef Noodles

麵條可選擇 細麵 / 手工麵 Thin Noodles or Handmade Noodles

麻辣・



麻辣蒜味腱心半筋半肉麵

Spicy & Garlic Beef Shank Noodles with Tendon & Shank

582

燉番茄ノ



燉番茄腱心半筋半肉麵

Tomato Beef Noodles with Tendon & Shank

\$82

風味麵類 Local Style Noodles



豫濃湯雞麵(細麵/手工麵)

Rich Chicken Broth Noodles with Drumstick (Thin Noodles/Handmade Noodles)





酥炸排骨麵 (雞湯底,細麵/手工麵) Rich Chicken Broth Noodles with Deep Fried Pork Chops (Thin Noodles/Handmade Noodles)



胡椒湯酸菜雞麵 (細麵) J Chicken Drumstick Noodles in Pepper Soup with Pickled Greens (Thin Noodles)



胡椒湯酸菜豬腳麵 (細麵) J

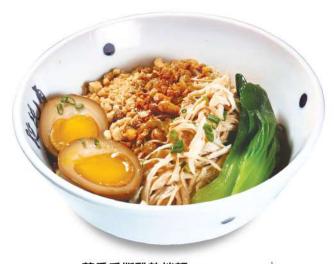
Pork Knuckle Noodles in Pepper Soup with Pickled Greens (Thin Noodles)

¢70

乾拌麵 Dry Noodles



青花椒香手撕雞乾拌麵 (含花生 → 細麵) → Shredded Chicken Green Pepper Flavour Dry Noodles with Peanut (Thin Noodles) \$78



蒜香手撕雞乾拌麵 (含花生・細麵) Shredded Chicken Garlic Flavour Dry Noodles with Peanut (Thin Noodles) \$78





慢煮口水雞拌麵 (細麵) Slow-cooked Chicken Leg Dry Noodles with Sichuan Chili Sauce (Thin Noodles) \$78

私房小食 Duan's Flavour



季節醬炒青菜 Stir-fried Seasonal Vegetables



紅油抄手 J Shrimp & Pork Wontons in House Special Chili Oil \$58



雞湯抄手 Shrimp & Pork Wontons in Rich Chicken Broth \$58



\$48



慢煮無骨口水雞 🜙 Slow-cooked Boneless Chicken with Sichuan Chili Sauce \$78

養生無骨紅棗黃酒雞

Chinese Yellow Rice Wine Boneless Chicken with Red Dates

私房小食 Duan's Flavour



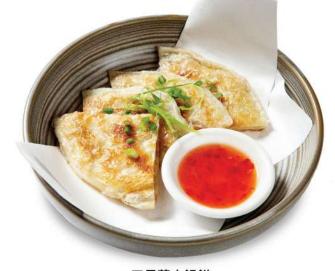
古早台灣腸 Taiwanese Style Sausage



Chinese Herbal Chicken Wings with Soup \$48



台式滷菜 (豆腐, 杏鮑菇, 溏心蛋) Assorted Marinated Platter (Tofu, King Oyster Mushroom, Braised Egg)



三星蔥肉鍋餅 Sanxing Scallion Pancake



飯類 Rice

台式肉燥飯 Taiwanese Minced Pork over Rice \$78

保持聯繫 Stay Connected

CAFE DECO GROUP Privilege

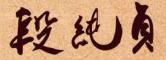


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