镇店头牌 House #1

.3北京烤鸭 (需提前1天预订) (仅限堂吃) Beijing Roast Duck (Book 1 Day in Advance) —(含鸭饼20张, 鸭酱1份, 葱丝, 黄瓜丝, 哈密瓜丝) (Served with 20 pieces pancakes 1 part of duck sauce, Shredded Green Onion, Shredded Cucumber, Shredd	
另加小料(Extra Ingredients)	
.3椒盐鸭架(送清汤) Salt and Pepper Cumin Duck Bone —	6.99
.3白菜豆腐鸭汤 (不含鸭架) Cabbage Beancurd and Duck Bone Soup —	
.3烤鸭小料一套 A Set of Roast Duck Ingredients —	6.98
.3鸭饼 (10张) Duck Pancake (10 Pieces) —	5.99
.3鸭饼 (20张) Duck Pancake (20 Pieces) —	
.3黄瓜条 Shredded Cucumber —	
.3葱丝 Shredded Scallion —	
.3鸭酱 Duck Sauce —	
.2空心烧饼(2个) Hollow Cake (2 Pieces) ————————————————————————————————————	
.2荷叶包 Lotus Leaf Shape Steamed Bun—	4.99
招牌推荐 Chief's Special	
.2经典烤羊排 Signature Broiled Lamb Rib	58.99
.1.2鱼头泡饼 House Special Fish Head With Pancake —	
.2鱼头泡饼加饼 Extra Pancake —	
.1新派麻辣大香锅 Pot-Braised Meat and Vegetable with Spicy Sauce	48.99
.1精品鸭血旺 Boiled Duck Blood and Tripe in Spicy Sauce —	48.99
.1麻椒水煮 (黑鱼) Tongue Fish With Spicy Sauce—	38.99
火锅系列 Hot Pot	
.1老北京涮羊肉 Traditional Sliced Morton Hot Pot (Set Meal)	
(羊肉片2盘, 大虾1盘, 蔬菜拼盘1盘, 麻酱2份, 葱花, 香菜, 辣椒油)—	56.99
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.1老北京羊蝎子 Lamb Spine Hot Pot	35 62.99
.1鸳鸯羊蝎子 Two Flavor Spine Hot Pot—	65.99
火锅加料(Hot Pot Extra Ingredients)	

.1羊肉片 Lamp Slices ------12.99

.1肥牛 Premium Beef Slices —12.99	
.1 元十 Fremium Beer Silces —12.99 .1大虾 Shrimp —8.99	
.1牛百叶 Beef Stomach —	
.1年日前 Beel Stomach —	
.1午餐肉 Lunch Meat —5.99	
.1蔬菜拼盘 Mixed Vegetables—15.99	
.1粉丝 Vermicelli —4.99	
.1豆腐 Tofu —4.99	
.1冻豆腐 Frozen Tofu —5.99	
.1菠菜 Spinach —4.99	
.1白菜 Chinese Napa —4.99	
.1油麦菜 Romaine Lettuce —4.99	
.1酸菜 Pickled Vegetable —5.99	
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雅致凉盏 Cold Dish	
.2老北京酱肘花 Pig Elbow	12.99
.2老北京酱牛腱 Spiced Beef Shank	14.99
.2西芹拌腐竹 Celery With Dried BeanCurd Rolls	10.99
.2私房拉皮 House Special Clear Noodle	16.99
.2老北京肉皮冻 Self-Made Pigskin Aspic	
.2蕨根粉 Sour and Spicy Fern Root Noodles	12.99
.2姜汁皮蛋 Preserved in Ginger Sauce	
.2爽口木耳 Black Fungus Salad	9.99
.2果仁菠菜 Blended Spinach with Peanuts	12.98
.2肘花黄瓜 Cucumber with Pork Trotter Meat	
.2芥末鸭掌 Duck Paw with Wasabi —	
.2拍黄瓜 Crushed Cucumber Salad —	
.2小葱拌豆腐 Green Onion with Tofu —	
.2.1 元月工版 Oreen Omon with fold	0.55
海鲜系列 Seafood	
.1蜜汁松鼠鱼 Fried Squirrel Shaped Fish With Honey Sauce	48.98
1红烧带鱼 Braised Belt Fis	22.98
.1金汤黑鱼片 Fish Fillet In Sour Sauce	24.98
.1酸菜黑鱼片 Stewed Fish Fillet With Pickled Vegetable	24.98
.1响油鳝丝 Braised Eel with Sesame Oil	34.98
.1清炒虾仁 Stir Fried Shrimp	
.1辣炒花蛤 Spicy Stir Fried Clams	19.98
.1宫保虾仁 Kung Pao Shrimp —	26.99
鸡肉系列 CHICKEN AND DUCK	
1京爆爽工 Kung Doo Chickon	40.00
.1宫爆鸡丁 Kung Pao Chicken	18.99

.1酱爆鸡丁 Diced Chicken in Bean Sauce	18.99
.1飘香辣子鸡 Fried Chicken Wing with Chili Pepper	22.99
.1私房香酥鸡 Crispy chicken	
猪肉系列 PORK	
1梅菜扣肉 Braised Pork with Preserved Vegetable	26.99
1京酱肉丝 Stir Fried Shredded Pork with Beijing Sauce	
1传统溜肝尖 Stir Fried Pork Liver	
1火爆腰花 Quick Stir Fried Pork Kidney	
1香辣小炒肥肠 Stir Fried Pork Intestines	
1糖醋里脊 Sweet and Sour Pork	
1传统木须肉 Traditional Moo Xu Pork	
1京味爆三样 Traditional Sautéed Pork Liver, pork, Kidney	
1经典红烧肉 Classic Braised Pork	
1香辣美容蹄 Trotters With Spicy Sauce	
1农家小炒肉 Farmers Style Stir Fried Pork	
1鱼香肉丝 Shared Pork With Garlic Sauce	
1老北京炒合菜 Stir Fried Bean Sprout With Vermicelli and Egg	
1老妈茄子 Eggplant with Poke—	
1焦溜丸子 Sauteed Pork Meatball —	
1干炸小丸子 Deep Fried Pork Meatball —	
1芫爆肚丝 Stir Fried Pig Stomach with coriander —	
Typing — Car Fried Fig Clomach War Condition	200
牛羊系列 BEEF AND LAMB	
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1老北京烧羊肉 Crispy Braised Mutton	26 99
1贝勒爷烤肉 Traditional Beijing Royal BBQ —	
1新疆手抓肉 (配汤) Boiled Lamb Rib With Soup	
1传统葱爆羊肉 Stir Fried Lamb with Scallions	
1夜然美肉 Lamb with Cumin —	
1醋溜木须 Moo Shu Lamb with Sour Flavor —	
1水煮牛肉 Beef In Hot Chilli Oil	
1金汤肥牛 Beef in Sour Sauce —	
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1放然中内 Suit Fried Beef with Green Offich —	
1麻婆豆腐 Ma Po Tofu	
1黑椒牛柳 Black Pepper Beef	
I 未似十弾 DIdUK Fepper Deer	19.99
工程系列 CDIDDLE	
干锅系列 GRIDDLE	
1工程肥限 Criddle Cooked Bark Intestines	22.00
1干锅肥肠 Griddle Cooked Pork Intestines	
1干锅有机花菜 Griddle Cooked Organic Cauliflower	
1干锅豆腐 Griddle Cooked Tofu	19.99

田园时蔬 VEGETABLES

.1干煸四季豆 Dry Fried String Bean	16.99
.1酸辣土豆丝 Fried Shredded Potato with Sour and Spicy Sauce	12.99
.1荷塘小炒 Stir Fried Sliced Lotus Root with Fungus and Peas	
.1松仁玉米 Sauteed Sweet Corn With Pine Nuts	16.99
.1清炒油麦菜 Stir Fried Leaf Lettuce	
.1豆角茄子 Stir Fried Bean and Eggplant	16.99
.1地三鲜 Stir Fried Eggplant, Potato and Pepper —	15.99
.1咕嘟豆腐 Tender Tofu with Napa Cabbage —	
.1酸菜炒粉 Pickled Vegetable with Vermicelli —	16.99
砂锅和汤 Clay Pot and Soup	
.2砂锅酸菜羊肉 Lamp And Pickled Napa In Clay Pot	
.2砂锅酸菜白肉 Pork And Pickled Napa In Clay Pot	
.2砂锅冬瓜丸子 Porkball And Winter Melon In Clay Pot	
.2莲藕排骨汤 Braised Spare Ribs with Lotus Root —	
.1酸辣汤 Hot And Sour Soup —	
.1紫菜蛋花汤 Seaweed and Egg Soup —	
.1老北京疙瘩汤 Beijing Dough Drop Soup —	12.99
主食点心 Staple Food and Snacks	
.1北京炒肝儿 Beijing Style Liver and Intestine —	10.99
.1羊杂汤 Mutton Entrails Soup —	
.1豆浆 Soybean Milk	
.1豆腐脑 Soft Tofu with Brown Sauce —	
.2老北京卤煮火烧 Braised Pork Giblets with Cutted Pancake	
.2传统肉夹馍(1个)Smash Stewed Pork in Baked Cake Sandwich(1piece)—	
.2京东牛肉饼 Beijing Stihl Beef Pie	
.2猪肉饼 Pork Pancake —	
.2家常饼 Home Style Pancake—	
.2葱花饼 Spring Onion Pancake —	
.2油渣饼 Dreps of Fat Pancake ————————————————————————————————————	
.2羊肉串(4串)Lamb Skewer (4 pcs) —	
.1老北京炒饼 Beijing Style Stir Fried Pancake Strips —	
.1老北京炒疙瘩 Stir Fried Flour Knots —	
.2鲅鱼水饺(15个) Dumpling Stuffed with Spanish Mackerel (15 pieces)	
.2猪肉白菜水饺(15个) Dumpling Stuffed with Pork and Cabbage (15 pices) ———	
.2猪肉韭菜水饺(15个)Dumpling Stuffed with Pork and Leeks (15 pieces) ————	
.2芝麻烧饼(2个)Sesame Pancake(2) ————————————————————————————————————	
.2老北京炸酱面 Noodles with Beijing Style Bean Paste ————————————————————————————————————	
.2老北京打卤面 Beijing Sauce Noodle	15.99

.3煎饼果子 Egg Pancake With Crisp Chips	10.99
.3煎饼果子加蛋(1个)Extra Egg (1piece)	1.00
.2炸油条 Fried Dough Stick	
.3东北烤冷面 Egg Pancake With Ham—	6.99
.1北京鸭炒饭 Roast Duck Meat Fried Rice	
.1扬州炒饭 Yangzhou Fried Rice —	15.99
.1虾炒饭 Shrimp Fried Rice —	
.1鸡炒饭 Chicken Fried Rice —	
.1牛炒饭 Beef Fried Rice —	15.99
.1素炒饭 Vegetable Fried Rice	15.99
.1老北京炒饼 Beijing Style Stir Fried Pancake Strips —	16.99
.1素炒饼 Vegetable Stir Fried Pancake Strips —	
.1蛋炒饼 Egg Stir Fried Pancake Strips —	
.1红糖糍粑 Glutinous Rice Cake with Brown Sugar —	
.1南瓜饼 Pumpkin Pancake —	
.1白饭 White Rice —	1.99
饮品 Drink	
北京酸奶 Beijing Yogurt	3.00
九龙斋酸梅汤 Plum Syrup—	
自制酸梅汤 Self Made Haw Juice—	
康师傅冰红茶 Ice Black Tea	
康师傅茉莉清茶 Jasmine Tea	
加多宝 Jiaduobao —	
北冰洋 Arctic Ocean Orange Drink—	