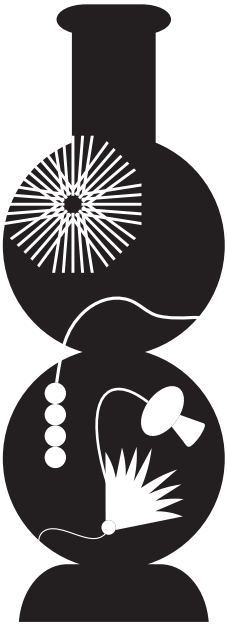
Café

onefifteen



Our Story

In 2013, 初 衣 食 午 onefifteen, a distinguished boutique renowned for its curated selection of luxury brands & fine-living in Taipei, Taiwan opened its two-storey flagship store.

for over this decade, 初 衣 食 午 onefifteen has successfully integrated aspects of fashion, lifestyle art and food & beverage under one roof. Now, onefifteen Café, a modern fine brasserie is nestled in one of the most iconic and contemporary architecture.

我們的故事

以精選奢侈品牌，以及提供高品質生活體驗為主，初衣食午於2013年在台北大安設立了兩層樓旗艦店，其中包含生活精品與餐飲體驗，致力於提供「美好生活的體驗 」，自此成為當代備受認可的時尚選品店。

過去十年歲月，初衣食午 onefifteen 成功地將時尚、生活、藝術、餐飲等多方元素融為一體。持續保持對餐廳上的熱愛 ，onefifteen Café 更是以一家具有現代都會感，精致餐酒與咖啡廳的風格坐落於這座城市裡最浪漫的老宅之一，為你帶來更多生活的美好體驗。

onefifteen cafe IG

TABLE D'HÔTE 1480
精選套餐

WINE PAIRING 餐酒搭配 880
3 glasses per person

Bread by Chu Bakery

APPETIZER 前菜擇一 choose one

Keelung Squid 基隆鎖管
salted egg emulsion, coriander, fermented red cabbage
鹹蛋美乃滋, 香菜, 發酵紫高麗菜

Taiwanese White Asparagus 本地白蘆筍
Jambon de Bayonne, preserved kumquat, salt koji chicken jus
拜雍火腿, 鹽漬金桔, 鹽麴雞汁

SOUP 湯品

Young Burdock & Mushroom Velouté 牛蒡蘑菇濃湯
almond, cordyceps flower, parsley
杏仁, 蟲草花, 巴西里

MAIN COURSE 主菜擇一 choose one

North African Harissa Spiced Chicken 北非哈里薩香料烤雞
sweet potato, bell pepper, caraway, cumin, harissa paste
地瓜, 甜椒, 葛縷子, 孜然, 哈里薩辣醬

Fish of the Day 每日海魚
salted winter melon beurre blanc, trout roe, wild mountain fern, coral mushroom
蔭冬瓜奶油醬, 鱒魚卵, 過貓, 珊瑚菇

DESSERT 甜點

Pistachio Tiramisu 開心果提拉米蘇
crushed pistachios, Kahlúa, savoiardi ladyfingers
開心果, 咖啡酒, 手指餅乾

COFFEE OR TEA

All prices are in TWD and subject to 10% service charge
所有價格以新台幣計另加10%服務費

EGGS & BREAD 蛋與麵包

Bread Basket by 初 Bakery 歐式麵包籃 **220**
olive oil & balsamic vinegar, butter
橄欖油與巴薩米克醋, 奶油

Roasted Pork Jowl Bagel 烤松阪豬貝果 **580**
preserved mustard greens, cream cheese, butter lettuce
梅干菜, 奶油乳酪, 奶油萵苣

Sichuan Pepper & Fermented Tofu Fried Chicken Slider **520**
花椒腐乳炸雞小漢堡
pickled beetroot, pickled onion, chipotle aioli
醋漬甜菜根, 醋漬洋蔥, 墨西哥煙燻辣椒美乃滋

APPETIZER 前菜

Keelung Squid 基隆鎖管 **450**
salted egg emulsion, coriander, fermented red cabbage
鹹蛋美乃滋, 香菜, 發酵紫高麗菜

Taiwanese White Asparagus 本地白蘆筍 **450**
Jambon de Bayonne, preserved kumquat, salt koji chicken jus
拜雍火腿, 鹽漬金桔, 鹽麴雞汁

Chicken Salad with Granola 嫩雞胸沙拉與堅果燕麥脆 **380**
kale, sesame dressing, pickled beetroot, soft-boiled egg
羽衣甘藍, 芝麻油醋, 醋漬甜菜根, 溏心蛋

Confit Duck Gizzard & Orange Salad **420**
油封鴨胗甜橙沙拉
pickled bitter melon, sun-dried tomatoes, mixed salad, cumin vinaigrette
醋漬山苦瓜, 風乾番茄, 綜合沙拉, 小茴香油醋

Young Burdock & Mushroom Velouté **420**
牛蒡蘑菇濃湯
almond, cordyceps flower, parsley
杏仁, 蟲草花, 巴西里

RISOTTO & PASTA 義式飯與麵

Red Prawn Casareccia 炙燒甜蝦麻花捲麵 **580**
bisque, fennel, orange, tarragon
干邑奶油蝦醬, 茴香頭, 甜橙, 茵陳篙

Sorghum Spirit Infused Anelletti 高粱酒紅醬指環麵 **580**
kaoliang pork sausage, stracciatella, fermented cordia seeds, basil, parmesan, chili flakes
高粱酒香腸肉, 絲綢乳酪, 破布子, 羅勒, 帕瑪森乳酪, 乾辣椒

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MAIN COURSE 主菜

Oven-roasted Koji-Marinated Pork 燒烤鹽麴豬 **620**
carrot purée, roast apple, kale salad with citrus dressing
胡蘿蔔泥, 烤蘋果, 柑橘甘藍沙拉

North African Harissa Spiced Chicken **680**
北非哈里薩香料烤雞
sweet potato, bell pepper, caraway, cumin, harissa paste
地瓜, 甜椒, 葛縷子, 孜然, 哈里薩辣醬

Fish of the Day 每日海魚 **720**
salted winter melon beurre blanc, trout roe, wild mountain fern, coral mushroom
蔭冬瓜奶油醬, 鱒魚卵, 過貓, 珊瑚菇

U.S. All-Natural Ribeye Steak 美國自然牛肋眼牛排 12oz **1680**
mashed potato, baby chinese broccoli, red wine sauce
馬鈴薯泥, 嫩芥藍, 紅酒醬

SIDE DISH 配菜

Mashed Potato 香濃薯泥 **220**

Herbs & Parmesan Fries 帕瑪森薯條 **200**

Sichuan Peppercorn Fermented Tofu Fried Chicken Wings 花椒腐乳炸雞翅 **380**

Seasonal Vegetable Sautéed with Extra Virgin Olive Oil 橄欖油炒時蔬 **320**

DESSERT 甜點

Pistachio Tiramisu 開心果提拉米蘇 **250**

Salted Caramel Crepe 焦糖海鹽可麗餅 **220**

Apple Mille-feuille 焦糖千層蘋果酥 **250**

Basque Cheesecake 巴斯克乳酪蛋糕 **180**

Dessert of the Day 每日限定甜點

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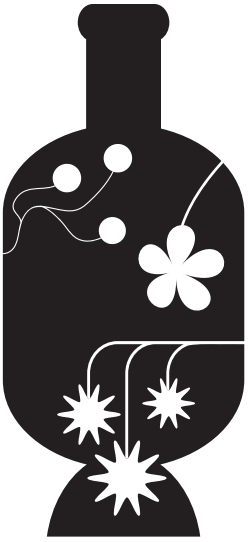

BEVERAGE LIST 飲料單

COFFEE 咖啡 Iced 冰 / Hot 熱

Americano 美式咖啡 180

Cappuccino 卡布奇諾 220

Café Latte 原味拿鐵 250

Café Latte, flavoured 風味拿鐵 250
Matcha 抹茶 | Brown Sugar 黑糖 | Caramel 焦糖 | Baileys 貝禮詩

Café Romano 羅馬咖啡 220
fresh lemon juice, brown sugar 新鮮黃檸檬汁, 黑糖

Chocolate 可可巧克力 250

Affogato 280
espresso 濃縮咖啡 + vanilla ice cream 香草冰淇淋

Oat Milk 換燕麥奶 +30

TEA 茶 Iced 冰 / Hot 熱

Earl Grey Fleurs Bleues 法式藍伯爵 250

Ceylon Nuwara Eliya 錫蘭努哇拉 250

Montagne de Jade 山中傳奇綠茶 250

The A L'Opera 歌劇綠茶 250

Iced Lemon Tea 檸檬冰茶 250

ORGANIC HERBAL TEA 有機花草茶

Chamomile 洋甘菊 250

Emerald Aura 香水檸檬薄荷 250

Ponkan Secret 柑橘草本 250

TAIWAN TEA 台灣茶

Long Chin 龍井 250

Lishan Oolong 梨山烏龍 250

Muzha Tie Guan Yin 木柵鐵觀音 250

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BEVERAGE LIST 飲料單

FRESH MILK TEA 鮮奶茶 Iced 冰 / Hot 熱

Assam Milk Tea 阿薩姆紅茶鮮奶茶 250
Mauritius Vanilla Milk Tea 模里西斯香草鮮奶茶 250
Butterscotch Milk Tea 蘇格蘭奶油鮮奶茶 250
Chai Masala Milk Tea 馬沙拉鮮奶茶 250

Bubble Pearl 珍珠 +30
Oat Milk 換燕麥奶 +30

SMOOTHIE 果昔

Mixed 綜合果昔 280
Berries 莓果果昔 280

SPARKLING 氣泡飲

Rose Peach 玫瑰蜜桃 280
Citrus Lemon 柑橘檸檬 280

SPARKLING WATER 氣泡水

OREZZA 法國天然氣泡礦泉水 1000ml 500
OREZZA 法國天然礦泉水 1000ml 500

SPARKLING TEA 氣泡茶

BLÅ 藍色 280
jasmin, white tea, darjeeling
茉莉, 白茶, 大吉嶺

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BEVERAGE LIST 飲料單

COCKTAIL 調酒

Harris 420
gin, dill, guava, soda
琴酒, 蒔蘿, 芭樂, 蘇打

Veritas 420
rum, Montagne green tea, shiso
朗姆酒, 山中傳奇綠茶, 紫蘇

Old Fashioned 420
whiskey, simple syrup, angostura bitters
威士忌, 糖水, 安格仕苦精

WINE BY THE GLASS 單杯酒

Veuve Clicquot Yellow Label Brut NV 600

House White 白葡萄酒 350

House Red 紅葡萄酒 350

Cidre 蘋果氣泡酒 250

CRAFT BEER 精釀啤酒

Brasserie Du Mont Blanc 法國白朗峰白啤酒 La Blanche 4.5% 250

Kerel 比利時天堂艾爾 Paradise Ale 5% 250

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Do not drink and drive. Overdrinking is harmful to your health.
禁止酒駕 / 飲酒過量, 有害健康

