




酒單 / Wine list

Dry - Black Fruits & Spicy 2019 CDR Red 50% Syrah, 40% Grenache, 10% Mourv. Designation: Côte-du-Rhône Region: Rhône Valley, France Winery: E. Guigal Alcohol: 14% alc. / vol. Dense, ruby/purple-colored wine with lots of blue and black fruits intermixed with notions of kirsch, licorice, lavender and spice. Supple and surprisingly intense. Half bottle (375ml): 675 TWD Bottle: 1,125 TWD 	Dry - Black Fruits & Spicy 2021 Les Darons 75% Grenache, 25% Carignan, & Syrah Designation: Languedoc Region: Languedoc, France Winery: Jeff Carrel Wines Alcohol: 13.5% alc. / vol. Offers thrilling notes of black and blue fruits, violets, and peppery spice to go with a medium to full bodied, elegant, seamless profile on the palate. Half bottle (375ml): 675 TWD Bottle: 1,125 TWD 
Sweet - Fruity 2020 Liebfraumilch Riesling and Rivaner blend Designation: Liebfraumilch Region: Rhine-Hesse, Germany Winery: Kessler Zink Alcohol: 10% alc. / vol. Has an elegant yellow wheat straw colour with fresh lemon and grapefruit scent. Full-bodied white wine with medium sweetness and a refreshing grapefruit acidity. Half bottle (375ml): 540 TWD Bottle: 900 TWD 	Dry - Floral & Fruity 2021 Rieutort Colombard and Sauvignon blend Designation: Côtes-de-Gascogne Region: Southwest, France Winery: Domaine Rieutort Alcohol: 11.5% alc. / vol. Green herb notes weave through the citrus and tangerine flavors of this youthful, light-bodied white. Half bottle (375ml): 540 TWD Bottle: 900 TWD 

啤酒酒精飲品 / Beer and Alcoholic beverages

麋鹿頭啤酒	Moosehead Lager	130
熱紅酒	Mulled wine	450

未滿18歲者，禁止飲酒。本場所不販賣酒予未滿18歲者。
飲酒過量有礙健康。飲酒請勿開車。

It is illegal for people under 18 years of age to drink. We do not sell alcohol to people under 18 years of age.
Excessive drinking is unhealthy. Drink responsibly and don't drink and drive.

沒有收取服務費 / 無餐桌服務

No service fees / No table service

我們點餐請至一樓櫃檯點餐，請先付款。
Give your order and pay first at the 1F cashier.

食物準備好時會由我們為您送餐。
We'll deliver your order when it is ready.

飲用水為自助式。
Drinking water is self-service.

用餐完畢您可以自行把餐盤放置回收檯。
After your meal, you can place dirty dishes in the designated area.

如有任何問題請您至一樓詢問工作人員。
謝謝您的配合。
If you have any questions, please ask the 1F staff.
Thank you for your cooperation.

食物製作時間 Food Preparation Time

廚房為一人作業單量較大時可能會久候。
The kitchen is staffed by only one person. During peak service hours, you may have to wait for a long time.

若趕時間者，可以先詢問候餐預估時間。
If you are in a hurry, please ask for an estimated preparation time when ordering.

地址 Address

110 台北市信義區忠孝東路 5 段 410-5 號
410-5, Sec. 5, Zhongxiao E. Rd., Xinyi Dist., Taipei
T +886.2.8789.0550
E info@maplemaplecafe.com



11-2023



Maple Maple Cafe

您可以在這裡下載菜單 (PDF)
You can download the menu here (PDF)

menu.maplemaplecafe.com



請勿在菜單上寫字或做任何記號，謝謝您。
Please do not write on the menu, thank you.

店內每人最低消費 In-Store Minimum Order

每人最低消費為100元。
There's a minimum order of 100NT\$ per person.

禁帶外食規定 No Outside Food Policy

本店禁止攜帶外食飲品入內食用飲用。
Outside food/drinks can't be consumed inside our store.

用餐限時規定 Time Limit Policy

客滿時，2F用餐限時2小時，依入座時間計算。

1F沒有用餐限時。週間、週末規則一樣。

When the shop is full, there's a 2 hours time limit on the 2F, based on seating time. There is no time limit on the 1F.

Rules are the same on weekdays and weekends.

www.maplemaplecafe.com



Maple Maple Cafe | Q

咖啡和飲品 Coffee and Beverages

咖啡 / Coffee

義式濃縮	Single espresso (30ml)
雙倍義式濃縮	Double espresso (45ml)
美式咖啡	Americano
卡布奇諾	Cappuccino
拿鐵	Latte
楓糖卡布奇諾	Maple cappuccino
楓糖拿鐵	Maple latte
楓糖卡布冰沙	Maple iced cappuccino

加義式濃縮	+ Single espresso (30 ml)
加楓糖	+ Maple syrup (15 ml)
加牛奶	+ Milk (50 ml)
加鮮奶油	+ Cream (50 ml)

特產拿鐵 / Speciality latte

楓糖肉桂拿鐵	Maple-cinnamon latte
楓糖薑拿鐵	Maple-ginger latte
楓糖薰衣草拿鐵	Maple-lavender latte
楓糖桂花拿鐵	Maple-osmanthus latte
楓糖玫瑰拿鐵	Maple-rose latte
楓糖香草拿鐵	Maple-vanilla latte
南瓜香料拿鐵	Pumpkin-spice latte

茶 / Teas

南非博士茶	Rooibos Tea
洋甘菊茶	Camomille Tea
楓葉紅茶	Maple Black Tea
薄荷茶	Peppermint Tea
玫瑰水果茶	Rose Fruit Tea

牛奶飲品 / Milk Beverages

熱巧克力	Hot chocolate
肉桂奶茶	Cinnamon milk tea
楓糖牛奶	Maple milk
風味楓糖牛奶	Maple milk (infused maple)
楓糖奶茶	Maple milk tea
木瓜牛奶	Papaya milk

特產飲品 / Speciality Beverages

阿法奇朵	Affogato
巨峰葡萄冰沙	Grape smoothie
楓糖氣泡蘋果醋	Sparkling maple apple vinager
楓糖氣泡檸檬	Sparkling maple lemon Juice
楓糖氣泡咖啡	Sparkling maple coffee

熱 Hot 小-S 8oz 236ml	熱 Hot 中-M 12oz 354ml	冰 Cold 大-L 16oz 473ml
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熱 Hot	冰 Cold
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100	100
120	120
120	120
120	120
150	150

180	150
170	165
140	165
155	150
165	150

餐點 Food

⌚ 烹飪所需時間 (分鐘) / Cooking time (min)

鹹派和派 / Quiches and Pies

洋蔥培根鹹派	Bacon and onion quiche	150
蒙特婁雞肉鹹派	Montreal chicken quiche	150
蕃茄起司鹹派	Tomato cheese pie	150
煙燻鮭魚鹹派	Smoked salmon quiche	150

三明治 / Sandwiches

最後點餐時間為18:45 / Last order 18:45

麵包選擇：法國長棍 / 巧巴達

Bread choices: baguette / ciabatta

楓糖芥末雞肉	⌚15-20	Maple-dijon chicken	180
楓糖手工腸	⌚15-20	Handmade maple sausage	180
蒙特婁手工腸	⌚15-20	Handmade Montréal sausage	180
煙燻鮭魚		Smoked salmon	180

主菜 / Main dishes

最後點餐時間為18:45 / Last order 18:45

(主菜含烤蔬菜及麵包 / main dishes include veggies & bread)

烤魚和麵包	⌚20-25	Baked fish	270
烤雞和麵包	⌚20-25	Baked chicken leg	285
烤法式手工腸	⌚15-20	Baked French sausages	285
燉牛肉和麵包	⌚10-15	Beef stew	330
烤豬排和麵包	⌚20-25	Baked pork chop	450
法式油封鴨腿	⌚20-25	French style confit duck leg	525
加一片麵包		+ one piece of bread	+25

套餐 / Set (+130)

套餐包含標準沙拉和一杯南非博士茶(熱/冰)。南非博士茶可以升級其他飲品(不含酒精) (升級飲品75折)。

The set includes a regular salad and a cup of rooibos tea (hot or cold). The cup of rooibos tea can be upgraded to one non-alcoholic beverage with a 25% discount.

沙拉，甜點和點心 Salads, desserts, and snacks

沙拉 / Salads

最後點餐時間為18:45 / Last order 18:45

(只限單點 / only “À la carte”)

生菜麵沙拉(標準)	Pasta-veggie salad (regular)	130
生菜麵沙拉(大)	Pasta-veggie salad (large)	200
法式手工腸沙拉	⌚15-20 French sausage salad	295
芥末雞肉沙拉	⌚15-20 Maple-dijon chicken salad	280
煙燻鮭魚沙拉	Smoked salmon salad	295
加點起司(25克)	+ cheese topping (25g)	+50

甜點 / Desserts

瑪德蓮	Madeleine	40
楓糖燕麥棒	Maple oats bar	40
可麗露	Canelé	80
楓糖派	Maple pie	150
蘋果派	Apple crumble pie	150
莓果布朗尼	Mixed berries brownie	150
提拉米蘇	Tiramisu	150
加一球冰淇淋	+ one scoop ice cream	+30

以現場蛋糕櫃為主。

Please look at our desserts fridge to see which desserts are available today.

起司盤 / Cheese plate

(含麵包，果乾與堅果 / includes bread, dried fruits, and nuts)

任選一種起司(50克)	One portion of cheese (50g)	250
任選兩種起司(100克)	Two portions of cheese (100g)	450
任選三種起司(150克)	Three portion of cheese (150g)	600

麵包籃 / Bread basket

三片麵包和法國奶油	3 pieces of bread with French butter	125
三片麵包和橄欖油	3 pieces of bread with olive oil	125
加一片麵包	+ one piece of bread	+25
加法國奶油(25克)	+ French butter (25g)	+50
加橄欖油(50ml)	+ Olive oil (50ml)	+50