

Marinated Olives "Vieux Port" 80K

Traditional Tapenade "Oustaou"
125K

Served with thin slices of rustic shepherd's bread

Cham Island Fish Brandade

Herb oil, garlic croutons

MIXED PLATTER

Selection of 2 cheese & 2 cold cuts 400 K Selection of 3 cheese & 3 cold cuts 600 K served with condiments and toasted bread

CHEESE PLATTER 325K/550K

Selection of 3 or 5 cheeses, served with jam, dried fruits, and toasted bread

COLD CUTS PLATTER 300K/500K

Selection of 3 or 5 cold cuts, served with jam, dried fruits, and toasted bread



DAVID HERVÉ'S FINE NO. 4 OYSTERS

STARTERS

240K / 3 PIECES

Pickled Cucumber | Shallot Vinegar | Lime Bread | Salted Butter

RICE FIELD FROG LEGS 250K

Creamy garlic purée and parsley jus "BL tribute"

VIETNAM'S GARDEN 280K

Seasonal vegetables from Vietnam Sapa Rainbow trout marinated in Tra Que herbs, Smoked yoghurt

BURGUNDY SNAILS 280K

Maître d'hôtel butter served with croutons

BEEF TARTARE 320K

Seasoned the way my father likes it, served with pommes pailles

MAIN COURSES

PISTOU SOUP 2025 450K

Grilled fish from Cham Island's daily catch Tomato frosted | Basil granita

CAM THANH DUCK 550K

The filet with green pepper sauce, young glazed carrots
"Vichy" The leg confit in a modern Parmentier The foie gras,
Bigarade style

WAGYU BEEF STRIPLOIN MB6/7 750K

Homemade Ketchup-Smoked mustard Gratin dauphinois with nutmeg | Salad mesclun | Mustard sauce

AUSTRALIAN WAGYU BEEF TOMAHAWK MB 4/5 (3 TO 4 PEOPLE) 3000K/1KG

Green pepper juice | Homemade ketchup Salad from Thanh Dong garden Pont Neuf potatoes | Provençal tomatoes.



PROFITEROLES

150K

Peanut praline & coffee, vanilla ice cream, chocolate/passion fruit sauce, caramelized peanuts

TRADITIONAL RHUM BABA "SAMPAN" 150K

Pineapple slices with star anise, rhum raisin ice cream

FROZEN NOUGAT 150K

Iced Nougat as we like it in Provence, herbal syrup and local fruits