

MAIN COURSES

RETOUR DE CHAM ISLAND - 690K
Red snapper “Meuniere”, butternut risotto,
fermented baby corn, comte 24 months, watercress
(D,S,N)

LE CANARD DU QUANG NAM - 1290K
Duck fillet roasted in fig leaves, porcini mushrooms,
figs poached in a Sangria, green pepper sauce.
(D)

LA POULARDE MAISON DANDIEU - 890K
French Chicken ballotine, sauce Supreme, macaroni gratin,
comte 24 months, brown chicken juice flavored with black garlic.
(D)

FILET DE BOEUF ROSSINI - 1690K
Wagyu beef tenderloin, pan fried foie gras, potato/truffle
veloute, glazed baby carrots, truffle beef juice
(D)

LA JOUE DE BOEUF CONFITE - 890K
Beef cheek slow cooked 8 hours in red wine,
glazed with mustard juice, celeriac/butternut puree, pommes pailles
(D)

DESSERTS

PARIS-BREST-HOI AN - 200K
Choux pastry, mousseline cream with peanut
butter, passion fruit and chocolate
(D,G,N)

TARTE AU CITRON MERINGUEE - 200K
Lemon tart meringue, citrus fruits from Vietnam,
lime and coriander sorbet.
(D,G)

CRÈME BRULÉE - 200K
Vietnamese Vanilla crème brûlée
(D)

Our selection of Sorbets and ice cream : 1 scoop = 75K

Allergies content: A: Alcohol, D: Dairy, G: Gluten, P: Pork, S: Seafood

All prices are quoted in thousand VND, and already included VAT.
We do not apply service charge, tips are welcome for our team

LA FRENCH TOUCH

TO SHARE JUST LIKE IN
FRANCE

MIXED PLATTER
Selection of 2 cheese & 2 cold cuts - **450K**
Selection of 3 cheese & 3 cold cuts - **650K**
served with condiments and toasted bread
(D, P, N, G)

CHEESE PLATTER - 390K/690K
Selection of 3 or 5 cheeses, served with jam,
dried fruits, and toasted bread
(D, N, G)

COLD CUTS PLATTER - 350K/600K
Selection of 3 or 5 cold cuts, served with jam,
dried fruits, and toasted bread
(P, N, G)

STARTERS

LE FOIE GRAS FRANÇAIS - 450K
Homemade foie gras terrine marbled with cacao, passion fruits jelly,
pineapple chutney with long pepper from Gia Lai, toasted sourdough.
(G)

LES SAINTS JACQUES DU JAPON - 650K
Hokkaido scallops thinly sliced and torched, vanilla oil and lime,
crème fraîche, cauliflower pickles, buckwheat tuile.
(D,S)

LA TRUITE ARC-EN-CIEL DE SAPA - 350K
Gravlax of Rainbow Trout from the mountains of Sapa,
rainbow radish, smoked yogurt and green oil, trout eggs,
puffed tapioca, fresh herbs from Cam Thanh.
(D,S)

LE CRABE BLEU DE LA BAIE DES SINGES - 390K
Blue crab, cucumber foam flavored with dill,
yogurt/horseradish, frosted green apple
(D,S)

LES ESCARGOTS - 450K
Burgundy snails, garlic/parsley butter, served in their shell
(D)

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