

## SET MENU



# MICHELIN DINNER SET MENU



## LES DÉLICATES BOUCHÉES

### GNOCCHI SOUFLÉS DE POMME RATTE SAFRANÉS

Potato gnocchi with saffron, black olives, basil broth

### ASPERGES VERTES TRUFFÉES MOUSSELINE DE CHÂTEAU-CHALON

Truffled green asparagus, Château-Chalon wine mousseline

### HOMARD BLEU DE BRÉTAGNE ET BOUILLON D'ANETH ❀

Brittany Blue Lobster, dill broth

### PIÈCE DE TURBOT MEUNIÈRE

Hirame, "xa lat xoong" and grated pear

### GRATINÉE D'OIGNONS ❀

Onion gratinated in a contemporary Parisian style

### ÉPIGRAMME D'AGNEAU

Lamb, vegetal spring roll and "ot sung xanh" sauce

*Indulge with platter of French Cheeses - 500*

### MIGNARDISES

### GIVRÉ LAITIER ❀

Iced dairy, yeast flavor

### CROUSTILLANT FLEUR CHOCOLAT ET NOISETTE

Malt whisky ice cream, chocolate and hazelnut crisps

*Epicurean Menu 7,599 per person*

*Gourmand Menu 5,999 per person*

Less those asterisked (❀)

*All prices are in '000 VND, subject to 5% service charge,  
8% VAT for food and non-alcoholic drinks and 10% VAT for any products with alcohol*

# LOST IN PARIS WINE PAIRING



**NV Laurent-Perrier, Grand Siècle, Iteration N°26 Brut** *Chardonnay, Pinot Noir*  
Tours-sur-Marne, Champagne

**2019 Domaine Didier Dagueneau, 'Blanc, etc'** *Sauvignon Blanc*  
Vallée de la Loire

**2021 Pierre Girardin, 'Éclat de Calcaire'** *Chardonnay* ❀  
Meursault, Bourgogne

**2017 M. Chapoutier, 'Chante-Alouette'** *Marsanne*  
Hermitage, Vallée du Rhône

**2022 Marcel Lapierre** *Gamay* ❀  
Morgon, Beaujolais

**2018 E.Guigal, Château d'Ampuis** *Syrah, Viognier*  
Côte-Rôtie, Vallée du Rhône

**2015 Domaine Didier Dagueneau, 'Les Jardins de Babylone'** *Petit Manseng* ❀  
Jurançon, Sud-Ouest

**2018 Mas Amiel, Vintage 'Charles Dupuy'** *Grenache*  
Maury, Roussillon

*Epicurean wine pairing 7,599 per person*

*Gourmand wine pairing 5,999 per person*

Less those asterisked (❀)

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#### EXTRA INDULGENCE FOR YOUR DISH

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CAVIAR *999 per 8g*

BLACK TRUFFLE *499 per 2g*