

VEGETARIAN



VEGETARIAN MENU



LES DÉLICATES BOUCHÉES

TARTARE DE TOMATE

Tomato tartare, refreshing sorrel, potato straw

GNOCCHI SOUFLÉS DE POMME RATTE SAFRANÉS

Potato gnocchi with saffron, black olives, basil broth

ASPERGES VERTES TRUFFÉES MOUSSELINÉ DE CHÂTEAU-CHALON

Truffled green asparagus, Château-Chalon wine mousseline

SORBET PISTACHE AUX SAVEURS D'AGRUMES

Tomato and passion fruit sauce

GRÂTINÉE D'OIGNON

Onion gratinee in a contemporary Parisian style

SPAGHETTI DEBOUT EN GRATIN

Spaghetti gratin, black truffle and mushrooms

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

Vegetarian menu

5,999 per person

VEGETARIAN WINE PAIRING



2019 Albert Bichot, 'Fourchaume 1^{er} Cru' *Chardonnay*

Chablis, Bourgogne

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

2022 Marcel Lapiere *Gamay*

Morgon, Beaujolais

2014 Bouchard Père & Fils 'Les Cailles 1^{er} Cru' *Pinot Noir*

Nuits-Saint-Georges, Bourgogne

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

Maury, Roussillon

Vegetarian wine pairing

5,999 per person

EXTRA INDULGENCE FOR YOUR DISH

BLACK TRUFFLE

499 per g

*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*