

Le Club

LES SALADES

Salade Méditerranéenne – 330
Mediterranean salad, rocket, feta cheese, chickpeas, pumpkins, cucumber, tomatoes, lemon vinaigrette

Salade de Fromage de Chèvre – 490
warm Sainte Maure cheese, Puy lentils, red cabbage, tomato, mesclun lettuce, honey mustard vinaigrette

Salade Cobb – 560
frisée lettuce, romaine, bacon, avocado, chicken breast, tomato, hard boiled egg, chives, blue cheese

Salade Moderne – 330
organic quinoa, mesclun, Dalat beetroot, grilled butternut squash, avocado, grilled pepita granola, lime vinaigrette

- with grilled chicken breast – 560
- with grilled prawns – 590
- with seared salmon – 620
- with Wagyu fillet – 1,600

Salade César – 330
Caesar salad, anchovy, croutons, Parmigiano Reggiano, bacon
- with grilled chicken breast – 560
- with grilled prawns – 590
- with seared salmon – 620
- with Wagyu fillet – 1,600

Salade Niçoise – 560
seared tuna, romaine lettuce, green beans, olives, tomatoes, potatoes, anchovies

LES SOUPES

Soupe de Poisson Provençale – 390
Provençale fish soup, aged Comté Cheese, rouille, garlic croutons

Soupe Crème aux Trois Champignons – 330
mushroom soup, grilled hazelnuts, parsley oil

Soupe à l'Oignon Gratinée – 330
traditional French onion soup, melted Emmental cheese, croutons

Soupe à l'ail – 350
garlic soup; cream, chicken broth, garlic, sautéed spinach

LES PÂTES

Your choice of spaghetti, penne, tagliatelle, fusilli or gluten free spaghetti

Tartufo – 390
black truffle creamy sauce, roasted mushrooms

Homard – 1,650
Canadian lobster, cherry tomatoes, garlic, chili, basil

Bolognese – 430
home-made minced beef, Parmigiano, olive oil

Pesto – 350
basil pesto with pine nuts, parsley, cherry tomatoes

Carbonara – 375
bacon, egg yolk, cream, Parmigiano, black pepper

Fruits de Mer – 470
mussels, squid, shrimp, scallops, napoletana sauce, basil

HÙITRES ET CAVIAR

Huitres de nos Mareyeurs – 750
six premium French oysters, shallot vinegar mignonette

Huitres Gratinées – 800
six baked premium French oysters – Hollandaise sauce, Cheddar, paprika

Oscietra Caviar Prestige – 2,900
caviar (30g), toast, shallots sour cream, dill, capers



LES ENTRÉES FROIDES

Terrine de Foie Gras – 750
Metropole-made foie gras, fig and port chutney, toasted brioche

Assiette de Charcuterie – 495
cold cut selection, paté, rillettes, dry sausage, ham, cornichons

Saumon Fumé Maison – 485
Metropole smoked salmon, fennel, cucumber, quail eggs, apple, red onions

Cocktail de Crevettes à l'Avocat – 400
prawns, cocktail sauce, avocado

Pâté en croûte – 690
country style paté with pastry crust, fig and apple compote, pickles

LES ENTRÉES CHAUDES

Quiche Lorraine – 435
warm bacon and onion tart, black pepper crème fraîche

Escargots de Bourgogne au Beurre Persillé – 290 (6 pieces) – 580 (12 pieces)
Burgundy escargots roasted in the shell, persillade butter

Moules Marinière – 620
sautéed mussels with white wine, garlic and parsley

Calmars Grillées – 540
grilled calamari, warm potato, sweet pepper, red onion, fresh basil, tomato vinaigrette

Coquille St-Jacques au gratin – 720
half shell scallops, mushroom fricassée, Gruyère, breadcrumbs

LES BURGERS ET SANDWICHES

served with French fries or salad

The Metropole Hamburger – 650
Wagyu burger, tomato, caramelized onion, gherkin, lettuce
with Comté, blue cheese, or Brie – 730
with foie gras and truffle – 1,020

Vegan Hamburger – 420
vegetarian burger, soy, beetroot, peanut butter sauce

Club Sandwich Classique – 390
toasted whole wheat bread, turkey ham, crispy bacon, egg, tomato, lettuce, Buddha hand, Phu Quoc black pepper mayonnaise

Croque Monsieur – single 390 / double 735
Paris ham sandwich, Emmental and Comté cheese, béchamel

Pain Pita au Saumon Fumé – 465
smoke salmon pita roll with avocado, red onion, lettuce, coriander sour cream

NOS SPÉCIALITÉS GRILLÉES

Côtelettes d'Agneau – 1,200
lamb chops

Entrecôte 250g – 1,100
Black Angus rib-eye

Filet de Bœuf 200g – 1,010
Campbell tenderloin

Bœuf d'Aloyau – 2,950
Black Angus Short Rib "T Bone" (1 kg)
serves 2 - 3 guests

SAUCES

- Sauce Hollandaise
- Sauce au Poivre, pepper
- Sauce aux Champignons, mushroom
- Sauce Bordelaise, red wine
- Sauce aux Herbes, thyme
- Sauce au fromage bleu, blue cheese
- Chimichurri

all grilled items are served with roasted potatoes and Provençal tomatoes

PLATS VEGETARIENS

Poêlé de Gnocchi Gratinés – 330
spinach, ricotta, sun dried tomatoes, Parmigiano Reggiano

Tartare de Betteraves – 290
beet and avocado tartare, feta cheese, sesame seeds, herbs

Asperges Gratinées au Comté – 485
Dalat green asparagus with Comté cheese, tomato confit, arugula, truffle vinaigrette

Risotto aux champignons forestiers – 450
forest mushroom risotto, sautéed mushrooms, parmesan cheese

LES VIANDES

Steak Tartare au Couteau – 950
knife cut beef tartare, capers, salad, French fries

Filet de Bœuf Rossini – 1,600
pan-seared beef Rossini, foie gras, truffle sauce, potato gratin

Iberico Pork secreto – 890
grilled pork secreto, green bean, baby spinach, semi dried tomato, prune, cauliflower

Confit de Canard – 750
traditional French duck confit, potato sarladaises

Coq au vin – 760
braised chicken in red wine, Dauphine potatoes, lardons, mushrooms, shallots

Steak au Poivre – 1,100
beef tenderloin medallions, sautéed green beans, shallots, green peppercorn sauce

LES POISSONS

Filet de Barramundi – 1,100
Barramundi, vegetable tian, tomato coulis, virgin olive oil

Orzo de Fruits de Mer – 850
creamy saffron seafood orzo, grilled prawn, grilled octopus

Snow Fish – 1,500
pan-roasted snow fish fillet, sautéed vegetables, fish velouté

Saumon de Tasmanie – 790
grilled Tasmanian salmon, green beans, baby tomatoes, mushrooms, potatoes, red onions

Sardines Grillées – 765
grilled sardines, Maître d'Hôtel butter, mixed salad

Homard Grillé – 1,750
grilled Canadian lobster, Maître d'Hôtel butter, asparagus

SPÉCIALITÉS VIETNAMIENNES

Salade de Mangue de Nha Trang – 330
mango salad, prawn, mint, sesame seeds

Rouleaux de Printemps Hanoïen – 330
Hanoi spring rolls, fresh prawn, deep fried pork, vegetarian, or mixed

Pot d'Aubergine et Champignons – 330
claypot eggplant and mushrooms, garlic, coconut milk

Tofu à la Vapeur – 330
steamed young tofu, superior soy sauce, ginger, mixed herbs

Sandwich Banh Mi – 345
caramelized pork, paté, carrot, coriander, chili

Poulet Grillé – 465
chicken marinated with turmeric, lemon grass, lime leaves

Soupe de Crevettes – 360
prawn noodle soup, prawn broth, herbs

Metropole Pho
beef or chicken – 345
Wagyu beef – 1,600

Bun Cha – 550
grilled pork belly, pork patties, bun noodles, shallots, caramel sauce, herbs

Bœuf Luc Lac – 900
onion, sweet potato, tomato, red pepper

Cha Ca – 550
grilled Lang fish, bun noodles, shallots, peanuts, herbs

Bun Bo Nam Bo – 360
bun noodles, sautéed beef, herbs, peanuts

Nouilles Sautées aux Légumes – 345
mixed vegetable noodles, herbs, soy sauce

Riz Frit au Crabe – 345
fried rice with soft shell crab

Delight dish Gluten-free Vegetarian

All our vegetables are locally sourced from Vietnamese farmers