

# *Le Beaulieu*

**chef tasting**  
**6 course**  
3800

**Betterave**

salt baked beetroot, goat cheese, egg yolk, black garlic and pine nuts

**Langoustine**

plankton oil, citrus and caviar

**Pintade**

ballotine of Guinea fowl, foie parfait, chanterelle, brioche

**Selle D'agneau**

New Zealand "Coastal" Lamb saddle, braised shoulder, carrot and yogurt

**Miel**

Acacia honey panna cotta

**Citron**

Valrhona yuzu chocolate, Menton lemon and mint

*To ensure the most harmonious service, we respectfully request that the entire table select the tasting menu.*

*Please advise us of any special dietary requirements and/or allergies so that we may personally cater to your needs. All of our seafood dishes are prepared with sustainably certified seafood.*

*Prices are quoted in VND (,000), exclusive of 5% service charge and applicable government taxes VAT.*