

Le Beaulieu

menu dégustation - 6 course

3800

Betterave

salted baked and pickled beetroot, goat cheese, black garlic, yolk, pine nuts

Foie gras

pan seared, taro root, caramelised apple and pho foam

or

Coquille Saint Jacques

scallop tartare, plankton, sea vegetables, buckwheat

L'oignon

a variation of French onion, parmesan, brown butter

Lotte des mers

poached monkfish loin, clams, mussels, vegetable nage

or

Boeuf

Wagyu beef tenderloin MB6 and braised cheek, carrot, garlic

*** * * Les Frères Marchand cheese trolley**

Miel

honey panna cotta

Paris-Brest

hazelnut cremeux, praline

or

Baba au Calvados

mascarpone, vanilla, Valrhona white chocolate

***** Supplementary course**

3pcs - 360 / 5pcs - 500 / 7pcs - 650

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 we may personally cater to your needs

All our seafood dishes are prepared with sustainably certified seafood and all fruits and vegetables are locally sourced

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