

WEEKEND BISTRONOMY BRUNCH

LA VIE STORY

SEASONALITY PRODUCTS

CHEESES & WINES

MICHELIN STAR'S INSPIRATIONS





WEEKEND BISTRONOMY BRUNCH

La VIE – Creative French Cuisine proudly presents a new and original weekend brunch with a special new a la carte menu created by our new Executive Sous Chef Yuya Okuda, an exciting selection of innovative French specialties of everything you love!



**Weekend Bistronomy Brunch is served 11:30 am – 3 pm
on every weekend (Saturday – Sunday)**

LA VIE STORY

La VIE – Creative French Cuisine, located on the 11th floor of VIE Hotel Bangkok, MGallery by Sofitel, is a haven for culinary pleasure. Modern, classy and very French, La VIE – Creative French Cuisine has developed a reputation in one of the most restaurant-rich cities in the world for a tantalizing cuisine and beautiful presentation, within a romantic atmosphere at once both stylish and cosy.



Taking a cue from the long traditions of fine French gastronomy, the chefs of La VIE strive to make every menu item, and every dish served, a work of art in itself. From the excellent quality of the most basic ingredients to the moment it is in front of the guest, special care has obviously been taken to produce something exceedingly delicious. Also notable is the fact that a certain amount of the herbs and vegetables used actually come from the hotel's own rooftop garden where they are grown organically and looked after by the staff.

Of course, the chefs of La VIE are also highly inspired by the visiting Michelin starred chefs who arrive regularly throughout the year to delight several evenings, and sometimes lunches, with their world-famous menus and the creations that have made them great and which define the best of French cuisine. For, ultimately at La VIE – Creative French Cuisine, the experience is all about pleasure.

LA VIE

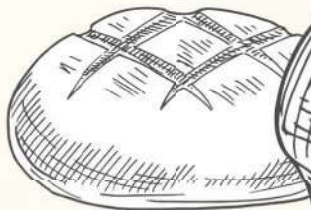
MICHELIN-STARRED CHEF

As a restaurant devoted to both quality and innovation, served in a fine dining atmosphere, La VIE – Creative French Cuisine, at VIE Hotel Bangkok, MGallery by Sofitel is pleased to host visiting Michelin-starred chefs throughout every year, around every three months. These chefs, who are truly the recognized masters in the field of the culinary arts, prepare their acclaimed creations in dinners, and sometimes lunches, for exclusive reservations-only feasts, usually for about four days with each visit. Displaying the talents that have won them the highest mention, these Michelin-starred chefs share the taste of excellence with the lovers of fine food at La VIE, where the cosy and romantic décor is the perfect venue for an exquisite and delicious meal.



Bakery

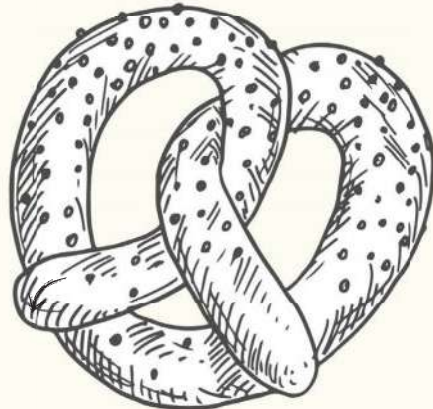
Bread



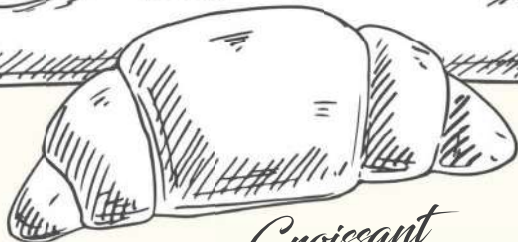
Muffin



Pretzel



Baguette



Croissant

Wheat bread

Pastry

Macaron



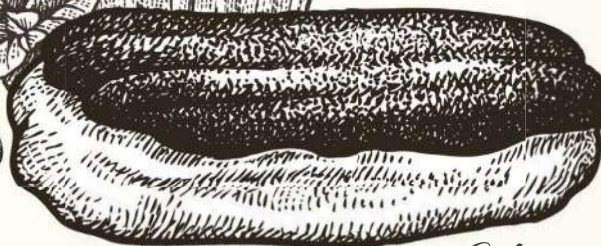
Sufflé



Meringue



Eclair



ÉCLAIR

THE STORY BEHIND THESE CREAM-FILLED DELIGHTS

If you've ever bit through the gleaming glaze and crisp exterior, past the hollow soft interior and into the sweet cream center, then I know you're hooked too. Éclair is the French word for lightning. It is generally accepted that it originated in France by Marie-Antoine Carême, a famous pastry chef for French royalty.

MACARON

The Macaron cookie was born in Italy. The term "macaron" has the same origin as that the word "macaroni" -- both mean "fine dough". A macaron is a sweet meringue-based confection made with egg white, icing sugar, granulated sugar, almond powder or ground almond, and food coloring.

SOUFFLÉ

Soufflé is a baked egg-based dish which originated in early eighteenth century France. It is made with egg yolks and beaten egg whites combined with various other ingredients and served as a savory main dish or sweetened as a dessert.



CROISSANT

WHAT MAKES A PERFECT CROISSANT?

Look for the layers, lots of space; crusty exterior, soft inside. When you eat it, it should have crumbs. When you tear off the cornered end, the soft interior should resist a bit and resist a little. It should not be doughy. You should taste the amount of butter rather than the sugar. However, the subtle taste of salt is the crowning point of a good croissant.

BAGUETTE

A baguette is a long, thin loaf of French bread that is commonly made from basic lean dough. It is distinguishable by its length and crisp crust.

BRIOCHE

Brioche is a pastry of French origin that is similar to a highly enriched bread, and whose high egg and butter content give it a rich and tender crumb.



1. BUBBLES

► Whether cava, prosecco, or champagne, carbonated wine cuts the salty, mushroomy edges on this stinkier cousin of Brie.



2. SAUVIGNON BLANC

► The combination of light, herbaceous, grassy, flavors and the tart finish on most sauvignon blanc will keep your palate feeling fresh with bite after bite of tangy burrata (fresh mozzarella).



3. CHARDONNAY

► This semi-firm cow's milk cheese has a slightly sweet flavor that compliments the creamy, tropical notes found, in most chardonnay.



4. PINOT GRIGIO

► Pinot grigio's slightly tropical and floral notes keep rich, buttery, some what earthy fontina (the creamy Italian substitute for Brie) From feeling heavy.



5. DRY RIESLING

► Whether herbed, berry-infused, or plain, soft goat cheese has a tang that's best paired with a high-acid Riesling, which will match its light, fresh flavors.



6. GEWURZTRAMINER

► This Alsatian grape may be hard to pronounce, but its combination of floral aromatics and spicy flavors are easy to love. Rich on the palate, it contrasts the pungent, earthy notes in this semi-form cheese



7. DRY ROSE

► Crisp minerality and fresh floral scents in rose balance the sharp, rich, slightly sweet flavor of cheddar. If you can find it, an aged or clothbound cheddar will have a more crumbly texture that's the ideal partner for rose's mineral notes



8. PINOT NOIR

► Fresh or aged, Gouda has a mild texture and great nuttiness. Its smooth, creamy flavor makes it a match for medium-bodied reds Like pinot. Whose soft tannins enhance the sharp, almond-esque notes of this Dutch classic.



9. MALBEC

► Most Malbec are dominated by big bold flavors like the plum and cherry notes, and intense, aromatic Gruyere Gruyere stands up to that fruitiness and firm tannins.



10. TEMPRANILLO

► Tempranillos have a bit of heft, so you want a cheese that stands up against them. Such as a medium-Firm, nutty Idiazabal, a Spanish sheep's milk cheese that you can find fresh or smoked.



11. BEAUJOLAIS

► Bright and fruity with tons of ripe raspberry notes, Beaujolais makes a light and refreshing contrast to creamy earthy brie.



12. DRY SHERRY

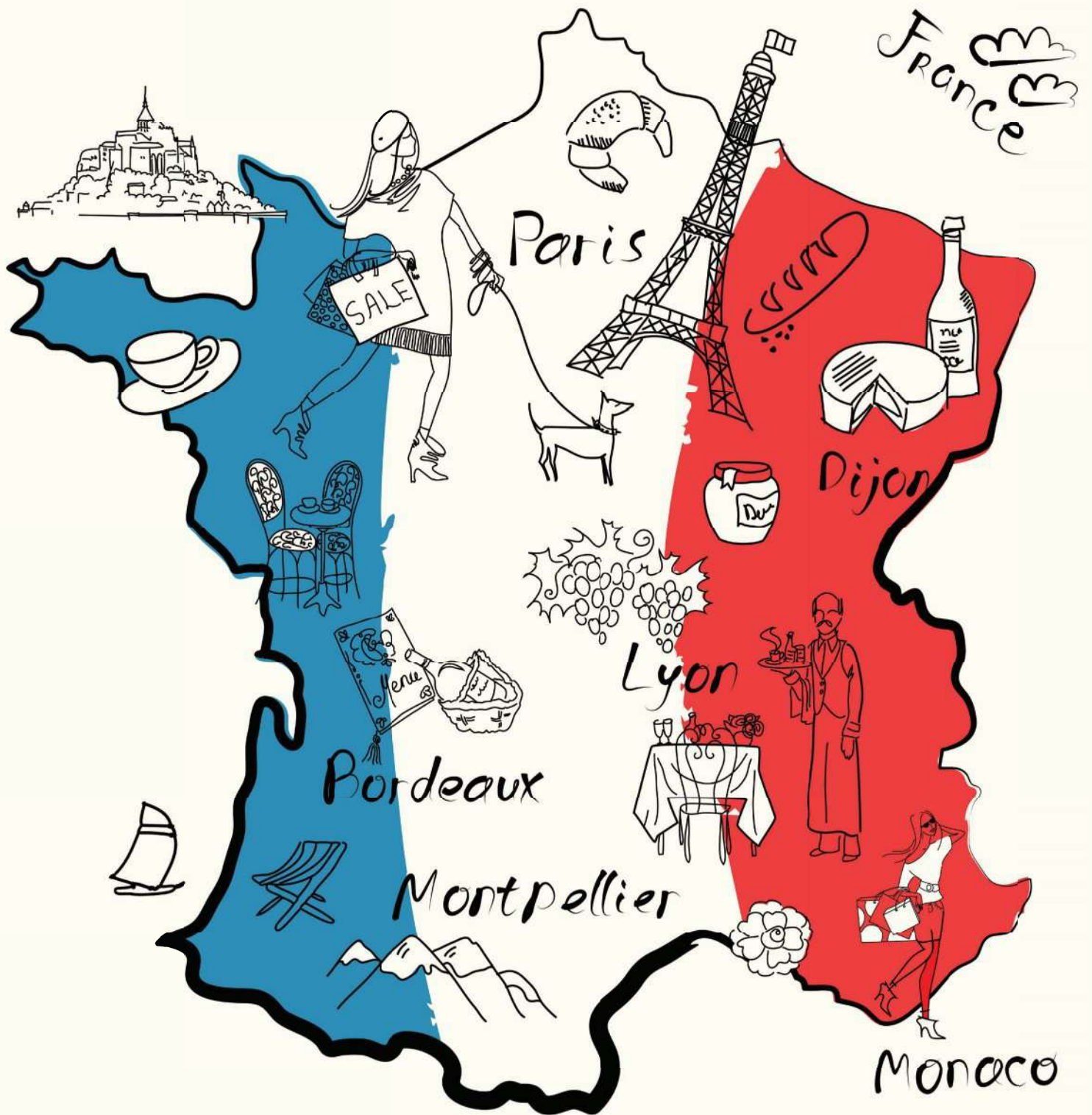
► Nutty sherry cuts through the saltiness of hard or semi-hard cheeses like Asiago or Parmigiano.



13. PORT

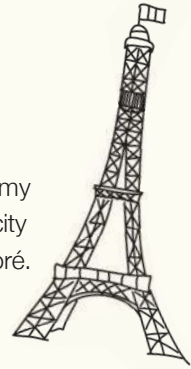
► The rich cooked fruit flavors of either ruby or tawny ports need a salty blue cheese like Roquefort so the wine doesn't feel sticky or cloyingly sweet.





Paris

France's capital, is a major European city and a global center for art, fashion, gastronomy and culture. Beyond such landmarks as the Eiffel Tower ,Gothic Notre-Dame cathedral, the city is known for its cafe culture and designer boutiques along the Rue du Faubourg Saint-Honoré.



Dijon

Dijon is the capital city of the historical Burgundy region in eastern France, one of the country's principal wine-producing areas. It's known for its vineyard tours, autumn gastronomic fair and building styles ranging from Gothic to art deco.



Bordeaux

The famed wine-growing region, is a port city on the Garonne River in southwestern France. It's known for its Gothic Cathédrale Saint-André, 18th- to 19th-century mansions and notable art museums such as the Musée des Beaux-Arts de Bordeaux. Public gardens line the curving river quays



Montpellier

The most seductive city in the French south at any time, is elegant and cultured, with an autumn sun warm enough to sit out on its squares. Close to Montpellier, the beaches of the Petit Travers and the Grand Travers of the Aresquiers in Frontignan are ideal for long walks, for paddling, for water sports, or just lazing about with a drink on a private beach.



Lyon

Lyon, the capital city in France's Auvergne-Rhône-Alpes region, sits at the junction of the Rhône and Saône rivers. The most seductive city in the French south at any time, is elegant and cultured, with an autumn sun warm enough to sit out on its squares. Known as France's gastronomic capital, Lyon has more to offer than fine dining. At the start of the Nuits Sonores techno music festival, we list places for an affordable bite between sets



Monaco

Monaco is unquestionably the international capital of luxury. The greatest names in fashion quickly established themselves in the Principality, haute couture, perfume, jewelry. At the heart of the city the famous Carré d'Or can be found where the elegant luxury boutiques with prestigious labels are located.







La VIE Juicy Beef Burger with Truffles

380++



Charcoal Roll

La VIE Smoked Salmon, Mascarpone Cheese, Avocado

380++



Go Vegan

Royal Project Carrots, Coconut Milk, Soy Milk, Coriander, Pistachios

180++



YS

SOUP

Wild Mushroom & Truffle

250++



Power Egg Combo

Fried Eggs, Mushrooms, Baked Beans, Bacon, Baked Potatoes

380++

**Proper Chicken
Confit and Bacon
Caesar Salad**

320++

YS



SALAD



Soufflé Omelette

Crunchy Bacon
Ricotta Cheese
Asparagus
Rocket Salad

290++



Harvest Salad

Gorgonzola
Crunchy Bacon
Concord Grapes

320++



Organic Salad

Asian Pear, Spinach
Arugula, Goat Cheese

320++

YS

Lobster Thermidor

Swiss Cheese Fondue, Lobster Bisque Sauce

830++

SEAFOOD



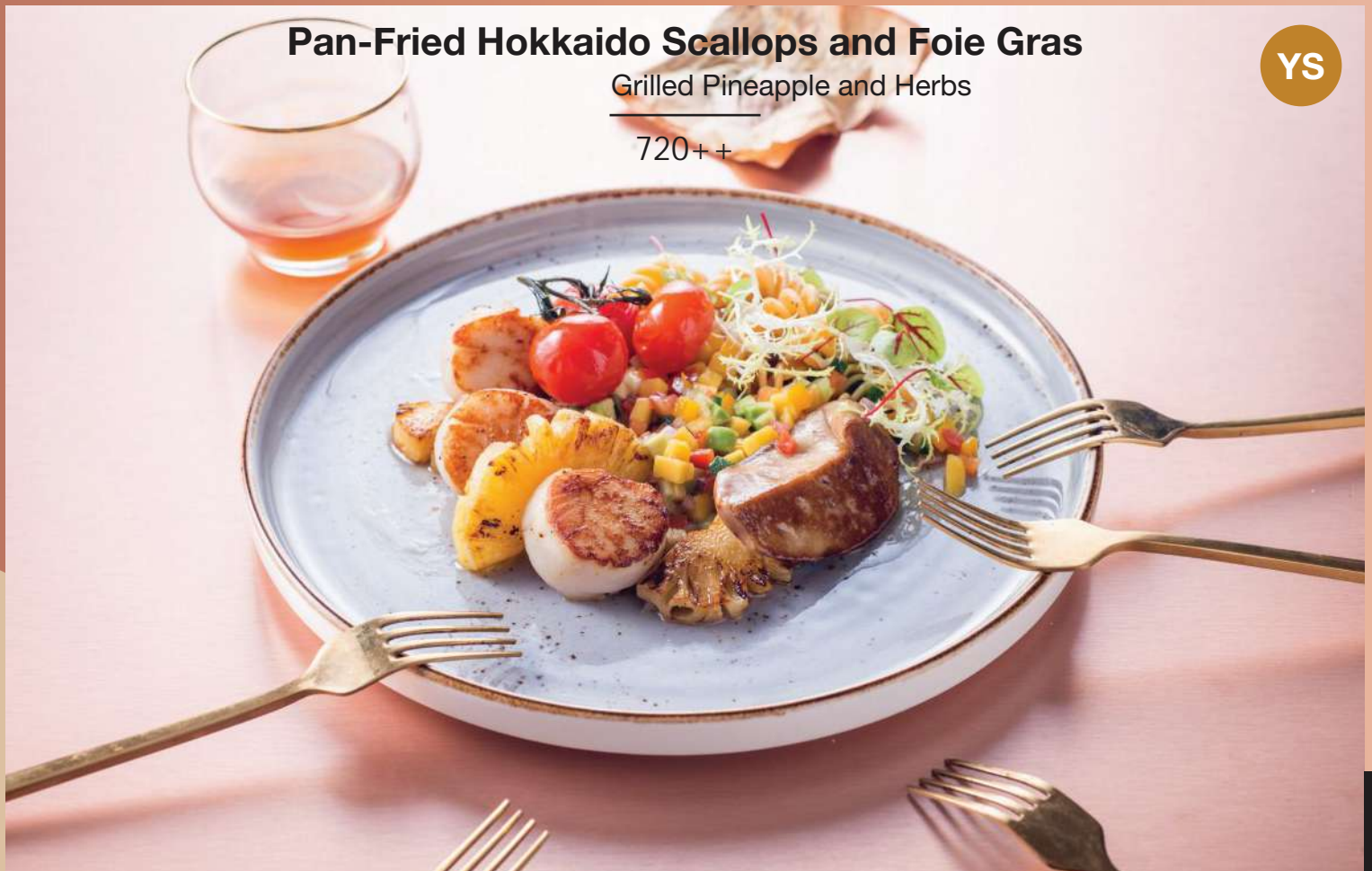
All prices are subject to 10% service charge and 7% government tax
YS indicates a signature dish by Chef Yuya Okuda.

Pan-Fried Hokkaido Scallops and Foie Gras

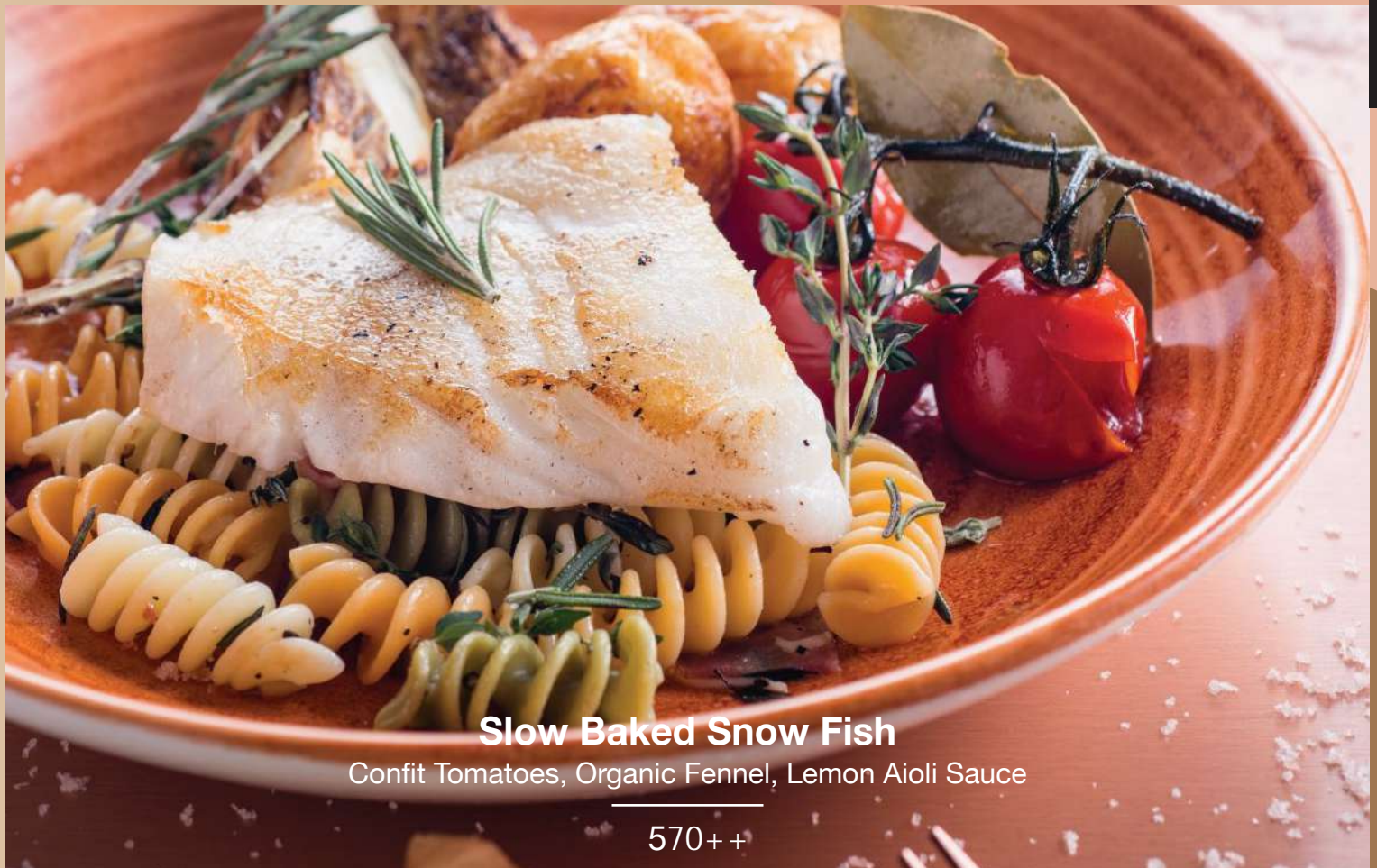
Grilled Pineapple and Herbs

720++

YS



SEAFOOD



Slow Baked Snow Fish

Confit Tomatoes, Organic Fennel, Lemon Aioli Sauce

570++



Aussie Grilled Lamb Chops & Peperonata

590++



◀

**Roasted Organic
Baby Chicken**

Potatoes, and Fennel

570++

660++

**Aussie Charolais
Rib Eye Beef Steak**

Royal Project Vegetables
Baked Potatoes

▶



**Truffle, Sausage
and Organic Parsnip
Risotto**

380++

▼



◀

King Crab Linguine

Tomato Cream Sauce

380++

**Shimeji-Mushroom
Spaghetti**

Bacon, Garlic, 64 Degree
Poached Egg

320++

▼



YS

DESSERT



Chestnut “Mont Blanc Mille-Feuille”

290++

All prices are subject to 10% service charge and 7% government tax
YS indicates a signature dish by Chef Yuya Okuda.



Berry & Coffee Panna Cotta Layers

230++

Mascarpone Pancake with Berries

230++



Chocolate Crêpe, Grand Marnier Sauce

230++



French Brioche Toast with Vanilla and Caramel

210++





Rosella Punch

200++

DRINK



Yellow Brazillian

200++



Lychee Smash

200++



VIE Healthy

200++



Strawberry Smash

200++

The background is a stylized, hand-drawn illustration in a sketchy, painterly style. It depicts an outdoor dining area at night. A large, red, rectangular sign with the text 'VIE HOTEL' is mounted on a building facade. Below the sign, two people are seated at a table with a yellow tablecloth. The person on the left is wearing a green shirt, and the person on the right is wearing a blue shirt. There are bottles and glasses on the table. The scene is lit with warm, yellow light, and there are some green plants and trees in the background. The overall style is artistic and modern.

VIE
HOTEL



viehotelbangkok



viehotelbangkok