

# Spécialités Fromagères

## Traditional Alpine Dishes

### Fondues

"Fondue" is a Swiss and French dish of melted cheese served in a communal pot over a portable stove, and eaten by dipping long-stemmed forks with bread into the cheese.

**Fondue moitié-moitié classique, Beaufort, Comté, white wine**

Phô mai tan chảy moitié-moitié, phô mai Beaufort, phô mai Comté, vang trắng

VND1,600,000 per set(2persons)

VND2,200,000perset(2persons) with charcuterie platter, boiled potatoes, and salad

**Fondue forestière, Beaufort, Comté, mushrooms, herbs, white wine**

Phô mai tan chảy forestière, phô mai Beaufort, phô mai Comté, nấm, rau gia vị, vang trắng

VND1,600,000 per set(2persons)

VND2,200,000perset(2persons) with charcuterie platter, boiled potatoes, and salad

**Fondue du Metropole, Beaufort, Comté, black truffle, white wine**

Phô mai tan chảy Metropole, phô mai Beaufort, phô mai Comté, nấm truffle đen, vang trắng

VND2,600,000 per set(2persons)

VND3,200,000perset(2persons) with charcuterie platter, boiled potatoes, and salad

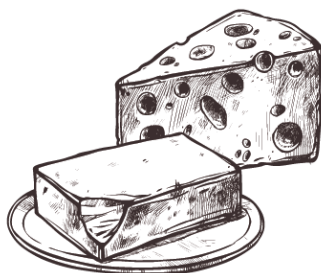
### Raclette

"Raclette" is Swiss dish based on heating cheese and scraping off the melted part eaten with a charcuterie and potatoes

**Raclette, Livradoux, charcuterie, boiled potatoes, salad**

Phô mai Livradoux Raclette, thịt nguội xúc xích, khoai tây luộc, xà lách

VND2,900,000 per set(2-4persons)



*Price subject to 5% service charge and 10% VAT*

*Giá chưa bao gồm 5% phí dịch vụ và 10% VAT*