

# La Terrasse

## Apero Chic

*Delicious Bites for the Best Time of the Day*

RILLETTES DE SAUMON - 300

*Fresh and smoked salmon rillettes on sesame seed baguette with tomato and mandarin chutney*

PATÉ DE FOIE DE CANARD - 325

*Duck liver paté on grilled sourdough, red wine jam, nuts and cornichons*

TERRINE DE FOIE GRAS - 450

*Homemade foie gras terrine on toasted brioche with strawberry & pistachio*

## Delicatessen

FROMAGE ARTISANAL FRANÇAIS - 525

*Selection of French AOC cheese (5 pc of 15g)  
Nuts, dried fruits, fig paste, honey, grapes*

LES HUÎTRES - 750

*Six oysters from Bretagne, France*

L'ASSIETTE DE CHARCUTERIE - 750

*Premium French cold cuts and signature Metropole charcuterie  
(serves 2 guests)*

## Soupe Gourmande

CONSOMMÉ DE BOEUF - 350

*Clear Angus beef broth, grilled scallops, kohlrabi, coriander, truffle oil*

VELOUTÉ DE POIREAU - 325

*Creamy leek soup, dried Bayonne ham, snails, parsley*

SOUPE D'ASPERGE - 350

*Chilled green asparagus soup, tiger prawn, smoked salmon*

## Tartines de Luxe

*Served with mix green salad or twice cooked potato Pont-Neuf*

LA NIÇOISE - 475

*Grilled sourdough, melted Gruyère cheese, yellowfin tuna,  
Kalamataooked olive tapenade, sweet peppers, parsley*

CHAMPIGNONS & TRUFFE - 450

*Grilled ciabatta, melted Emmental cheese,  
organic mushrooms, arugula, truffle oil*

JAMBON DE BAYONNE - 500

*Grilled sourdough, dried Bayonne ham, melted Comté cheese,*

## Plats de Résistance

SAUMON - 790

*Crispy skin salmon fillet, mussels, saffron potatoes, bouillabaisse sauce*

STEAK FRITES - 1,100

*Black Angus ribeye, Café de Paris butter, allumette potatoes*

CANARD CONFIT - 650

*Duck confit, carrots and turnip, lentil du Puy jus*

BOLOGNAISE D'AUBERGINE - 485

*Orecchiette pasta, lentil, eggplant and walnut ragout*

## Salade Rafraîchissante

SALADE DE TOMATE ET BURATTA - 450

*Mixed organic Dalat tomatoes, fresh buratta, basil pesto*

SALADE LANDAISE - 450

*Smoked duck, foie gras, strawberries, pear, walnut, frisée, tomatoes and raspberry vinaigrette*

SALADE DE ROQUETTE - 395

*Arugula, quail eggs, pine nuts, apple, sun dried tomatoes,  
shaved Tomme de Napoleon, whole grain mustard vinaigrette*

## Dessert

SALADE DE FRUITS DE SAISON - 290

*Seasonal fruit salad with mango sorbet*

ICE CREAM SELECTION - 100/1 SCOOP

*Coffee- vanilla- tiramisu - dark chocolate - lotus tea - hazelnut - pistachio  
- young rice - coconut*

CHOCOLATE DOME - 320

*Milk chocolate, passion fruit, crispy hazelnut*

SORBET SELECTION - 100/1 SCOOP

*Strawberry - green apple - mango - raspberry - passion fruit  
- white peach - lime*

GÂTEAU DU JOUR - 290

*Cake of the day from L'Epicierie du Metropole*

vegetarian

gluten free

All our vegetables are locally sourced

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