

Le Beaulieu

Renowned for its gastronomic excellence, impeccable service and exceptional wines – perfectly crafted – the “Grand Dame of 1901” Le Beaulieu ties together the hotel’s over 120-year-old storied past with a complete new look that manages to meld the opulent, the classical, and the modern in a single color scheme of white, gold, and heathery blue-grays. The menu highlights contemporary French haute cuisine, offering an innovative chef-driven perspective with a link to traditional French flavours while focusing on seasonality and sophistication.

Featuring more than 600 references and over 100 Grand Cru Classés from leading chateaux, this is also a wine connoisseur destination for exceptional wine knowledge and facilities.

"Dining is and always was a great artistic opportunity."

~ Frank Lloyd Wright

Tasting menu

4-course set menu - **3,100**

with wine pairing - **4,900**

Canapés

NV Billecart-Salmon Brut Réserve

Foie Gras

duck liver, apples, eel, walnuts

Homard

*chargrilled blue lobster, langoustine crudo, kohlrabi, Sturia vintage caviar, Champagne
2023 Mâcon-Villages, Domaine de Rochebin, Chardonnay, Bourgogne, France*

Bœuf

*Wagyu beef tenderloin “en croûte”, spinach, carrots, jus court
2022 Gigondas Bellecoste, Famille Lançon, Dom. de la Solitude, Rhône Valley, France*

Forêt Noire

*Chantilly cream, dark chocolate, Amarena cherries
Noval Tawny Port 10 Years*

Mignardises

 *gluten free*

 *contains shellfish*

 *contains nuts*

 *vegetarian*

*Please advise us of any special dietary or allergies for a personalised service
Our seafood is sustainably certified, all fruits and vegetables are locally sourced
Prices are quoted in VND (,000), subject to 5% service charge and applicable government taxes*

Tasting menu

6-course set menu - **4,200**

with wine pairing - **6,500**

Canapés

NV Billecart-Salmon Brut Réserve

Foie Gras

duck liver, apples, eel, walnuts

Homard

*chargrilled blue lobster, langoustine crudo, kohlrabi, Sturia Vintage caviar, Champagne
2023 Mâcon-Villages, Domaine de Rochebin, Chardonnay, Bourgogne, France*

Pintade

*butter-poached guinea fowl breast, smoked potatoes, quenelle de volaille, morels
2021 Moulin-a-Vent 'Clos des Thorins', Chateau des Jacques, Gamay, Beaujolais, France*

Bœuf

*Wagyu beef tenderloin "en croûte", spinach, carrots, jus court
2022 Gigondas Bellecoste, Famille Lançon, Dom. de la Solitude, Rhône Valley, France*

Crêpes Suzette

Suzette butter, Grand Marnier, orange zest

Forêt Noire

*Chantilly cream, dark chocolate, Amarena cherries
Noval Tawny Port 10 Years*

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Tasting menu

4-course vegetarian menu - **2,900**

with wine pairing - **4,600**

Canapés

NV Billecart-Salmon Brut Réserve

Champignons

shiitake royal, morels, Burgundy truffle, apples, walnuts

La Pomme de Terre

 *smoked potatoes, beetroot, shiso, “Marchand de vin” sauce*

2023 Mâcon-Villages, Domaine de Rochebin, Chardonnay, Bourgogne, France

L’Aubergine

roasted eggplant, zucchini, spaghetti

2021 Moulin-a-Vent ‘Clos des Thorins’, Chateau des Jacques, Gamay, Beaujolais, France

Forêt Noire

Chantilly cream, dark chocolate, Amarena cherries

Noval Tawny Port 10 Years

Mignardises

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Tasting menu

6-course vegetarian menu - **3,450**

with wine pairing - **5,450**

Canapés

NV Billecart-Salmon Brut Réserve

Champignons

shiitake royal, morels, Burgundy truffle, apples, walnuts

La Pomme de Terre

smoked potatoes, beetroot, shiso, "Marchand de vin" sauce

2023 Mâcon-Villages, Domaine de Rochebin, Chardonnay, Bourgogne, France

L'Aubergine

roasted eggplant, zucchini, spaghetti

2021 Moulin-a-Vent 'Clos des Thorins', Chateau des Jacques, Gamay, Beaujolais, France

Légumes Racines

roots vegetables "en croûte", mushrooms, spinach

2022 Crozes-Hermitage, "Les Meysonniers", M.Chapoutier, Syrah, Rhône Valley, France

Crêpes Suzette

Suzette butter, Grand Marnier, orange zest

Forêt Noire

Chantilly cream, dark chocolate, Amarena cherries

Noval Tawny Port 10 Years

Mignardises

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 **vegetarian**

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À la carte menu

entrées

  **Bisque de Homard - 980**

Cognac flambéed lobster bisque, onions, chives, cream

  **Langoustine - 910**

carpaccio, roe, citrus, radish, cucumber

Tartare de Bœuf - 2,200

Japanese A5 Kuroge beef, toasted brioche, Sturia Vintage caviar

 **Foie gras - 920**

pan-seared foie gras, taro, apple, "Pho" foam

 **Pâté en croûte - 860**

rustic terrine, carrot and apricot chutney, pistachio

Sturia French Caviar served with condiments

Vintage Baeri: 30g - 4,500 / 50g - 6,750

Classic Oscietre: 30g - 4,750 / 50g - 6,900

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plats principaux

Cabillaud - 1,550

snow fish, spinach, sourdough, saffron, smoked potatoes, Nantua sauce

Sole Meunière - 2,500

whole dover sole, Da Lat organic vegetables, parsley, brown butter, lemon

Pintade - 1,600

guinea fowl crown roasted, gnocchi, tartiflette, aged Comté, cauliflower, jus court

Canard de Challans - 1,650

flambéed duck breast, carrots mille-feuille, roasted shallots, Phu Quoc peppercorn sauce

Tournedos Rossini - 2,980

Wagyu beef tenderloin, foie gras, brioche, Duchess potatoes, Bordelaise sauce

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desserts 🌿

🍷 **Chariot de Fromages**

selection of AOP French artisanal cheeses on trolley
3pcs - **390** / 5pcs - **650** / 7pcs - **700**

Crêpes Suzette - 380

Suzette butter, Grand Marnier, orange zest

Forêt Noire - 420

Chantilly cream, dark chocolate, Amarena cherries

🌿 **Café aux Œufs - 450**

Vietnamese coffee, Alluvia milk chocolate, vanilla sabayon

🍷 **Tarte à la Fraise - 430**

almond crust, strawberry coulis, basil diplomate

Îles Flottante - 380

vanilla custard, baked egg whites, salted caramel



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