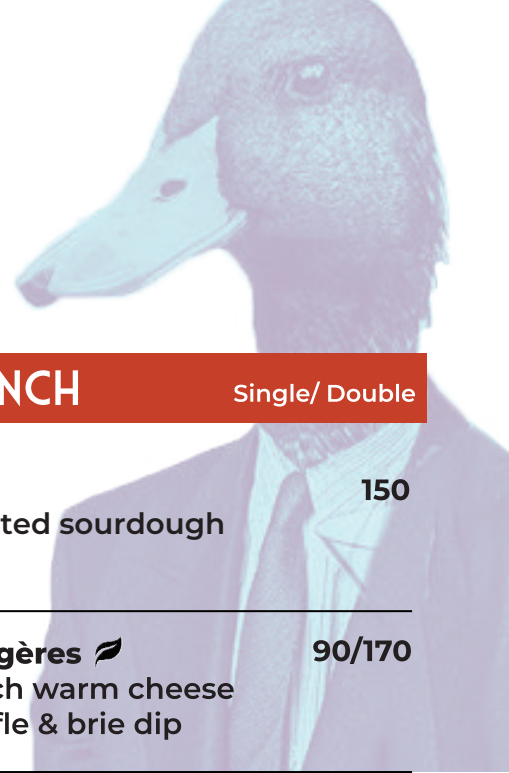


# FROM THE LAND



## PLATTERS

**Cold Cuts Platter** 390  
Gourmet selection of House Cured Cold Cuts by *Cure & Pickle*  
Saucisson, Lomo, Coppa, Lonza Chestnut, slow-cooked Ham  
Served with pickles & sourdough bread

**Cheese Platter**  290  
Delectable selection of handpicked cheeses  
Served with chutney, nuts and sourdough bread

**Mixed Platter** 590  
Gourmet selection of handpicked cheeses & House Cured Cold Cuts by *Cure & Pickle*  
Lomo, Coppa, Lonza Chestnut, slow-cooked Ham  
Served with pickles, chutney, nuts, olives and sourdough bread




## SOOO FRENCH

Single/ Double

**Duck Rillettes** 150  
Served with toasted sourdough bread & pickles

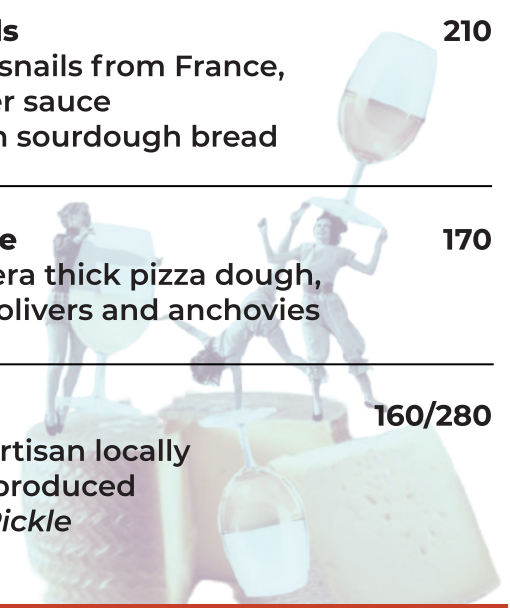
**Truffle Brie Gougères**  90/170  
Traditional French warm cheese puff breads, truffle & brie dip

**Honey Baked Camembert**  250/450  
(125gr / 250gr)  
French AOC Camembert, honey, herbs, thyme & garlic  
Served with sourdough bread

**Garlic Snails** 210  
Gratinated snails from France, garlic butter sauce  
Served with sourdough bread

**Pissaladière** 170  
French riviera thick pizza dough, onion jam, olivers and anchovies

**Saucisson** 160/280  
Premium Artisan locally cured and produced by *Cure & Pickle*



## RED WINE SUGGESTIONS

Class/ Bottle



**Chapoutier Marius** 160/850  
Shiraz - Grenache, France



**Louis Latour Domaine de Valmoissine** 950  
Pinot Noir, GPI Var, France



**B de Maucaillou** 1,050  
Cabernet Sauvignon - Merlot, AOC Bordeaux, France



# FROM THE SEA

## PLATTER

**Seafood Platter** 490  
Tiger Prawns (4 pcs)  
Sea Bass Ceviche  
Garlic Chili Clams 🐚  
Crispy Calamari

## CLAMS & FRIES

*A beloved Vietnamese dish, served with an unique French-Belgian twist, offering a selection of flavorful traditional recipes to choose from*  
Served with Belgian Fries

**Marinière** (500g) 220  
White wine, shallots, parsley

**Poulette** (500g) 250  
White wine, cream, bacon, shallots, parsley

# FROM THE GARDEN

## PLATTER 🌿

Single/ Double

**Vegetarian Platter** 250/350  
Truffle & Brie Gougères  
Falafel & Tzatziki  
Baba Ganoush & Pita Bread  
Tabouleh Salad  
Green Salad

## FRUITS DE MER

Single/ Double

**Smoked Salmon Blinis** (3 pcs) 180  
Smoked salmon,  
herb cream cheese,  
homemade blinis

**Tiger Prawns** (6 pcs) 240  
With aioli & lime

**Garlic Chili Clams** 🐚 180  
Bacon, chili, white wine & lime

**Crispy Calamari** 170  
Served with Peri-Peri 🐚  
or tartare sauce

**Sea Bass Ceviche** 120/230  
Marinated sea bass, bell pepper,  
coriander, shallots, olive oil,  
potato chips

**Shrimp Croquettes** 🐚 120/230  
Deep fried Belgian specialty  
Pickled Jalapeños  
Served with lime wedge

## WHITE WINE SUGGESTIONS

Glass/ Bottle



**Chapoutier Marius** 160/850  
Vermentino, IGP Pays d'OC, France



**Pago Mota** 950  
Chardonnay, Spain



**Heggies Vineyard** 1,050  
Estate Riesling, Australia



# TAPAS & BITES

## SIGNATURE FRIES

### Belgian Fries 90

Stagiaires' signature hand-cut fries, triple cooked in beef fat

### Loaded Fries 190

Topped with caramelized onions, crispy bacon, chives, mayo ketchup sauce

### Spicy Loaded Fries 190

Topped with Spicy Merguez and homemade Harissa sauce, cheddar cheese, tomato salsa

## BURGER & SANDWICHES

Every Monday & Tuesday  
Buy 1 Get 1 Free on All Sandwiches

### Smash Cheeseburger 180

US beef patty, American cheese, Pickles, caramelized onions, Samourai sauce  
Served with side salad or Belgian fries

#### Pimp it up!

Double Patty (+80)

Bacon (+40)

Extra Camembert (+50)

Extra Cheddar (+30)

### Croque Monsieur 220

Emmental & Cheddar cheese, cooked ham, toasted sourdough bread  
Served with side salad or Belgian fries

### Croque Madame (+30)

Add a sunny-side-up egg on top

### Américain Sandwich 220

Half a baguette sandwich filled with US beef patty, Emmental cheese, melted onions, salad & tomatoes caramelized  
Topped with Belgian fries

## FRIED BALLS & BITES

### Arancinis (5/10 pcs) 120/230

Deep fried risotto ball, melted mozzarella cheese, chicken stock, lemon & herbs, smoky tomato sauce

### Parmesan Balls (5/10 pcs) 120/230

Deep fried melted cheese  
Served with lime wedge and fried parsley

### Shrimp Croquettes (5/10 pcs) 120/230

Deep fried Belgian specialty  
Pickled Jalapeños  
Served with lime wedge

### Crispy Calamari 170

Served with Peri-Peri or tartare sauce

### Falafel & Tzatziki (5/10 pcs) 120/200

Deep fried chickpeas, coriander, garlic & onion patties  
Served with Tzatziki dip

### Chicken Karaage 120

Crispy fried bite-sized chicken thigh pieces  
Served with soy mayo sauce

## MEDITERRANEAN DIPS

### Baba Ganoush Eggplant Dip 120

Grilled eggplants, tahini, garlic  
Served with veggie sticks & Pita bread

### Tzatziki Dip 120

Greek yogurt, cucumber, mint, garlic  
Served with veggie sticks & Pita bread

### Pepperade Dip 120

Roasted bell peppers, olive oil, garlic  
Served with veggie sticks & Pita bread

### Assorted Dips 250

Baba Ganoush, Tzatziki, Pepperade  
Served with veggie sticks & Pita bread







# BISTRO & SWEETS

## SALADS

Single/ Double

**Pomelo Tabouleh Salad**  **110/200**  
Bulgur, cooked peas,  
cucumber, tomato,  
parsley, mint, pomelo

**Roasted Fennel Salad**  **120/220**  
Bulgur, yogurt, lemon, tahini,  
mint, parsley, olive oil,  
cajun spices & pistachio

**Goat Cheese Salad** **120/220**  
Bacon, diced apple,  
roasted nuts, cherry tomatoes  
Mixed with vinaigrette sauce

## DESSERTS

**Chocolate Mousse** **90**  
75% dark chocolate,  
chocolate crumbles, salted caramel layer

**Crème Brûlée** **90**  
Vanilla custard base  
with a crispy sugar layer on top


**Pavlova** **120**  
Meringue soft cake, whipped cream,  
red berries, fruit coulis

**Ice cream** **60**  
Vanilla, chocolate, coconut, strawberry,  
salted caramel  
Passion fruit sorbet

## PASTAS

Single/ Double

**Ham & Cheese Coquillettes** **110/220**  
French-style macaroni pasta,  
smoked bacon, cooked ham,  
whipped cream, parmesan

**Butternut Squash Gnocchi**  **100/180**  
Homemade butternut gnocchi,  
zucchinis, walnuts  
Served with sage butter sauce

## MAIN COURSES

**Steak & Fries** (single/double) **350/450**  
Premium Australian beef tenderloin  
Served with Belgian Fries or Salad

Choice of sauce:  
Secret Herbs & Butter | Black Pepper  
Blue Cheese | Red Wine & Shallots

**Duck Confit & Purée** **250**  
Slow-cooked duck leg  
Served with mashed potato,  
& onion gravy

**Seared Sea Bass** **250**  
Pan seared sea bass  
with creamy white wine sauce  
Served with mashed potato  
and roasted vegetables

**Roasted Eggplant**  **180**  
Served with bell pepper sauce,  
cottage cheese & coriander

## KIDS MENU

**Ham & Cheese Coquillettes** **110**

**"Steak Haché" (beef patty) & Mashed Potato** **120**  
Served with onion sauce

**Smash Cheeseburger** **150**  
Served with Belgian fries or green salad



 Vegetarian |  Spicy | Prices are in '000 VND and exclusive of VAT

