

## APPETIZERS

|                                                                                                                              |     |
|------------------------------------------------------------------------------------------------------------------------------|-----|
| ★ <b>Lobster Bisque</b> <small>CRU, M, CE</small>                                                                            | 800 |
| Lobster Bisque, Rock Lobster, Kaviari Caviar, Elderflower Chantilly, Brandy Flambeed Bisque                                  |     |
| <b>French Onion Soup</b> <small>M, C, CE</small>                                                                             | 320 |
| Caramelized Onions, Beef Broth, Baguette, Emmental Cheese Vegetarian / Gluten Free on Request                                | 290 |
| <b>Steak Tartare</b> <small>E, C</small>                                                                                     | 420 |
| Australian Wagyu Beef, Capers, Shallots, Dijon Mustard, Quail Eggs Yolk                                                      |     |
| <b>Chicken Caesar Salad</b> <small>C, E, SF, M, MU</small>                                                                   | 420 |
| Grilled Chicken Breast, Romaine Lettuce, Bacon, Croutons, Caesar Dressing, Parmigiano Reggiano Cheese Gluten Free on Request | 280 |
| <b>Lyonnaise Salad</b> <small>E, MU</small>                                                                                  | 390 |
| Salad Frisée, Poached Eggs, Roasted Bacon, Ham De Paris, Dijon Mustard Vinaigrette Vegetarian on Request                     | 350 |
| <b>Niçoise Salad</b> <small>E, SF</small>                                                                                    | 390 |
| Mixed Leaves, Seared Tuna, Green Beans, Olives, Tomatoes, Potatoes, Shallot Dressing, Anchovies on the Side Vegan on Request | 350 |
| ★ <b>Foie Gras</b> <small>E, M, C</small>                                                                                    | 780 |
| Pan-Fried Foie Gras, Iberico Ham, Melon Ribbons, Vanilla Fig                                                                 |     |

### ★ Signature Dish

(GF) Gluten Free (V) Vegan (VE) Vegetarian (CRU) Crustaceans (E) Eggs  
(M) Milk (N) Nuts (P) Peanuts (S) Soya (SE) Sesame Seeds (MO) Mollusc (C) Cereals  
(LF) Lactose Free (MU) Mustard (SF) Sustainable Fish (CE) Celery (PO) Pork

Please inform our team of any allergies or special dietary requirements so we can accommodate your needs when preparing your menu.

Prices are in thousands of Vietnamese Dong (VND ,000).  
Prices are subject to a 5% service charge & Government VAT.

## DINNER MENU À LA CARTE

As the sun sets, Le 17 Bistro invites you to linger over a poetic French dinner. Savour timeless bistro classics, reimagined with a contemporary touch in the warm and elegant surroundings of Sofitel Saigon Plaza.

## MAIN COURSES

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| <b>Blanc de Poulet Poêlé</b> <small>M, CE</small>                                                   | 550 |
| Pan-Seared Chicken Breast, Green Beans, Mushroom Sauce, Herbs, Boiled Potatoes                      |     |
| <b>Duck Breast À L'Orange</b> <small>M, CE</small>                                                  | 550 |
| Roasted Dry-Aged Duck Breast, Honey-Glazed Carrots, Orange Segments, Crushed Potatoes, Orange Sauce |     |
| <b>Beef Bourguignon</b> <small>M, CE</small>                                                        | 590 |
| Braised Australian Beef Cheeks, Celery Root Purée, Ratatouille, Bordelaise Sauce                    |     |
| <b>Salmon Papillote</b> <small>M, SF, CE</small>                                                    | 450 |
| Steamed Salmon, Garden Vegetables, Lemon Butter Sauce                                               |     |
| <b>Cabillaud Beurre Blanc</b> <small>M, MO, C, SF, CE</small>                                       | 790 |
| Baked Patagonian Toothfish, Pearl Barley, Mushrooms, Edamame, Beurre Blanc                          |     |
| <b>Moules Marinière</b> <small>M, MO</small>                                                        | 420 |
| Mussels, White Wine, Shallots, Garlic, Parsley, French Fries                                        |     |
| ★ <b>Lobster Thermidor</b> <small>CRU, M</small>                                                    | 890 |
| Grilled Nha Trang Lobster, Béchamel, Brandy, Emmental Cheese, Vegetables, Lemon                     |     |
| <b>Ratatouille Vegetables</b> <small>V, VE, E, M</small>                                            | 270 |
| Tomato, Zucchini, Eggplant, Potatoes Duchess, Grilled Asparagus                                     |     |
| <b>Stewed Artichokes</b> <small>V, VE, S, CE</small>                                                | 350 |
| Artichokes, Asparagus, Baby Carrots, Edamame                                                        |     |

## GRILLED DISHES

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| <b>Steak Frites</b> <small>M, CE</small>                                                                        | 1,100 |
| O'Connor Premium Beef Rib Eye, Maître D'hôtel Butter, Potato Pont Neuf, Grilled Cherry Tomatoes Choice of Sauce |       |
| <b>Lamb Cutlets Provençal</b> <small>M, C</small>                                                               | 1,200 |
| Lumina New Zealand Lamb Cutlets, Herbs Crusted, Potato Fondant, Grilled Cherry Tomatoes, Choice of Sauce        |       |
| ★ <b>Beef Rossini</b> <small>E, M, C, CE</small>                                                                | 1,490 |
| Australian Beef Tenderloin, Pan-Fried Foie Gras, Sautéed Spinach, Toasted Brioche, Sliced Truffle, Red Wine Jus |       |
| <b>Choice of Sauce:</b>                                                                                         | 80    |
| Pepper, Mushrooms, Red Wine Jus <small>C, CE</small><br>Béarnaise <small>M, E, LF</small>                       |       |
| <b>SIDE DISHES</b>                                                                                              |       |
| French Fries <small>VE</small>                                                                                  | 95    |
| Mashed Potatoes <small>VE</small>                                                                               | 95    |
| Asparagus Hollandaise <small>E</small>                                                                          | 95    |
| Sautéed Mushrooms <small>VE</small>                                                                             | 95    |
| Green Beans, Garlic and Butter <small>E</small>                                                                 | 95    |
| ★ Pont Neuf Potatoes <small>M</small>                                                                           | 120   |

## DESSERTS

|                                                          |     |
|----------------------------------------------------------|-----|
| <b>Apple Tatin</b> <small>E, M, N, C</small>             | 250 |
| with Vanilla Ice-Cream                                   |     |
| <b>Chocolate Mousse</b> <small>E, M, C</small>           | 250 |
| with Raspberry, Sponge Cake                              |     |
| <b>Banana Crème Brulée</b> <small>E, M</small>           | 250 |
| with Cream Pie                                           |     |
| <b>Chocolate Fruits Bowl</b> <small>M</small>            | 250 |
| with Strawberry Sorbet                                   |     |
| <b>3-Kind Cheese Board Selection</b> <small>M, N</small> | 360 |
| with Nuts, Dried Fruits, Fresh Fruits, Honey             |     |
| <b>5-Kind Cheese Board Selection</b> <small>M, N</small> | 490 |
| with Nuts, Dried Fruits, Fresh Fruits, Honey             |     |



