

# LES ARTISANS D' INDOCHINE

## OUR BOARDS

Our charcuterie is prepared in the traditional way and sliced to order. We use in-house locally made, artisan-cured meats and a concise selection of cheeses chosen for balance.

*Each item is served in 50g portions.*

*For two guests, we recommend:*

3–4 charcuterie sélections

2–3 cheeses, depending on appetite

Boards are designed for sharing, pairing cured pork, dry sausages, and duck, with cheeses selected to complement the board.

**CHARCUTERIE BOARD** from **200,000 VND**

À la carte charcuterie boards, freshly sliced to order.

**CHEESE BOARD** from **170,000 VND**

À la carte cheese board, freshly cut to order. Selection of Imported and in-house made.

**MIXED BOARD** from **290,000 VND**

À la carte charcuterie & cheese boards, freshly sliced to order.

**PICKLE BOARD** from **150,000 VND**

Selection of pickled vegetables & pickled proteins

\*See our daily availability of charcuterie & pricing.

# IN-HOUSE CHARCUTERIE

## DRY CURED PORK

- ❖ LOMO Dry-Cured Spiced Pork Loin
- ❖ COPPA Spiced Dry-Cured Pork Neck
- ❖ COPPA FUMÉE Smoked Dry-Cured Pork Neck
- ❖ GUANCIALE Cured Pork Jowl
- ❖ PAVÉ AU POIVRE Peppered Pork Pavé

## DRY CURED SAUSAGE

- ❖ SAUCISSON SEC Classic Dry-Cured Sausage
- ❖ VENTRICINA Spicy Coarse-Cut Dry-Cured
- ❖ LANDJAEGER Pork & Beef Cured Sausage

## DUCK SPECIALITY

- ❖ MAGRET DE CANARD FUMÉ Smoked Duck Breast
- ❖ MAGRET DE CANARD Cured Duck Breast

## PÂTE / SPREADS

- ❖ PÂTE DE CHAMPAGNE
- ❖ LIVERWURST

# TOMME CHEESE

- ❖ TOMME
  - Red wine/White wine /Beer
  - Ash & Pepper
  
- ❖ TOMME MORGEE
  - Red wine/White wine /Beer

## SOUP

**Soupe de canard à l'oignon** **150,000 VND**

Classic onion soup made with duck stock, smoked duck slices, caramelised onions, croutons, and a gratin of our in-house Tomme cheese.

## BREADS

- ❖ Toasted Sourdough with Balsamic/olive oil dip **90,000VND**
- ❖ Toasted & Sliced baguette **25,000VND**
- ❖ Butter - side **10,000VND**

## SALADS

**Verte Salad** **60,000 VND**

Classic plain leaf salad using our in-house fresh Vinigerette

**Smoked Duck Salad** **120,000 VND**

Smoked duck breast salad.

**Prize Scapes Salad** **95,000 VND**

Salad with prized charcuterie “scraped slices” from the slicer.

**Coppa Salad** **110,000 VND**

Salad completely covered with thin slices of Coppa.

**Cheese Salad** **110,000 VND**

Salad garnished with copious slices of our in-house aged cheese.

## PASTIES

Choose from Beef, Chicken or Pork in delicate pastry **85,000 VND**

Home made to perfection!

# SANDWICHES

**Croque Maître** (Served hot) **190,000 VND**

Sliced Coppa, béchamel sauce, country bread, topped with our in-house raw milk cow Tomme cheese, gratiné to perfection.

**LAI BLT** \*Signature Dish (Served hot) **130,000 VND**

Thick bacon, lettuce, tomato, mayonnaise, on toasted baguette.

**Garlic Sausage baguette** (Served hot) **150,000 VND**

Choice of Saucisse de Toulouse or garlic sausage, in-house mustard, in-house sauerkraut, on a toasted baguette.

**Le Sud** **120,000 VND**

Sliced Coppa, sliced tomato, mayonnaise, on toasted baguette.

**Le Métro** **120,000 VND**

Sliced saucisson sec, in-house pickled cucumber, butter, on toasted baguette.

**Le Fromager** **120,000 VND**

Sliced in-house raw milk cow Tomme cheese, sliced tomato, butter, on toasted baguette.

**Canard Fumasse / Smoke Duck Baguette** **130,000 VND**

Sliced smoked duck breast, sliced tomato, in-house mustard, on toasted baguette.

**La Bonne Foi / Pâté de Campagne** **110,000 VND**

Liverwurst or Pate , mustard, pickled cucumber, on toasted baguette.

# MEALS

**Duck Confit** \*Signature Dish **230,000 VND**  
Mildly cured and slow-cooked duck leg in its own fat for 7 hours, served with duck-fat sautéed potatoes and plenty of garlic. Melts off the bone.

**Sausage Platter (2 people)** **250,000 VND**  
300g of grilled Toulouse or/and garlic, or boudin noir sausages, served with mustard and choucroute on a board. Perfect share platter.

**Famers Sausage Platter (2 hungry people)** **350,000 VND**  
350g of grilled Toulouse or/and garlic, or boudin noir sausages, 3 large strips of pork belly bacon, pickles served with mustard and choucroute on a board. Served with a large toasted baguette. Hearty country meal!

**Roasted Smoked Ham** **210,000 VND**  
Roasted in- house Smoked Ham served with our own mashed potato.

**Magret de Canard, Sauce Velouté de Sangria** **260,000 VND**  
Roasted duck breast with red wine sangria sauce, served with vegetables and sautéed potatoes.

**Lapin Dijonnais** **300,000 VND**  
Half rabbit (legs & saddle), braised in our mustard sauce, garnished with carrot and turnip, served with garlic rice.

**Boudin Noir / Black Pudding** **170,000 VND**  
Classic French-style blood sausage, served with sautéed potato, carrot, and apple.

**Certain dishes may not be available at all times.**