

MENU

Prices are net, inclusive of tax

LA FONTAINE

FRENCH BISTROT

- S A I G O N -

MONDAY

16:00 - 22:30

TUE-WED-THU-FRI-SAT-SUN

07:30 - 22:30

ALL DAY DINING

BREAKFAST - LUNCH - DINNER

BREAKFAST

From 7:30 - Last order 10:30

Petit Déjeuner

Viennoiseries (*)

Croissant *	60
Pain au Chocolat *	65
Pain aux Raisins *	65
Combo A - 2 choices (*)	120
Combo B - 3 choices (*)	160

Others

Le Finger Croque	89
Baguette & Jam	135
Crêpe & Jam	110
Crêpe Cheese & Ham	199
Parisian Bò Né	365

Breakfast FREE-FLOW

199K PER ADULT

79K per kid (3-12 years)

Served for the entire table

FREE FLOW MENU

CROISSANT
PAIN AUX RAISINS
PAIN AU CHOCOLAT
BAGUETTE & JAM

BEVERAGES

ORANGE JUICE
ESPRESSO
DOUBLE ESPRESSO
CAPPUCCINO
LATTE
AMERICANO
VIETNAMESE MILK COFFEE

LUNCH SET

From 10:30 - Last order 13:30

Menu Déjeuner

Plat Du Jour

480 net per person

Dish of the day (DOD*) 330

TUESDAY/ MARDI

Grated Carrots, Fresh Goat Cheese & Soft Boiled Egg

Carottes râpées, fromage de chèvre frais et œuf mollet

Traditional Veal Blanquette

Blanquette de veau, riz pilaf **DOD***

Lemon Tart or Soft Ice Cream

Tarte au citron ou glace

THURSDAY/ JEUDI

Spinach Tart & Green Salad

Tarte aux Épinards et Salade

New Zealand Lamb Navarin

Navarin d'agneau **DOD***

Chocolate Fondant or Soft Ice Cream

Fondant au chocolat ou glace

WEDNESDAY/ MERCREDI

Chicken Liver Parfait

Parfait de foie de volaille

Pastis-Flambéed Big Tiger Prawn & Pilaf Rice

Gambas flambées au Pastis, riz pilaf **DOD***

Apple Tart or Soft Ice Cream

Tarte aux pommes ou glace

FRIDAY/ VENDREDI

Leeks Vinaigrette

Poireaux vinaigrette

Pan-fried Salmon & Creamy Spinach

Saumon poêlé, épinards à la crème **DOD***

Vanilla Creme Brulee or Soft Ice Cream

Crème brûlée à la vanille ou glace



ALL DAY DINING

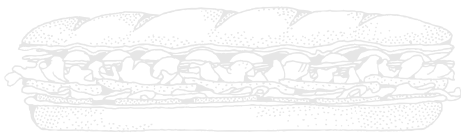
Toute La Journée

From 08:00 to 22:30 - Last order 21:30

CHARCUTERIE SELECTION | ASSIETTES DE CHARCUTERIE

	Cold Cut Platter Poultry Liver Mousse, Country Pork Terrine, Serrano Ham, Cured Pork Loin, White Ham, Salami, Red Onion Confit Assiette de charcuteries & condiments	590
	Cold Cut Platter with l’signy Camembert Rôti (Poultry Liver Mousse, Country Pork Terrine, Serrano Ham, Cured Pork Loin, White Ham, Salami, Red Onion Confit Served with roasted lsigny Camembert Assiette de charcuteries & Camembert rôti d’lsigny	990

BISTRO BAGUETTES | LES BAGUETTES GOURMANDES



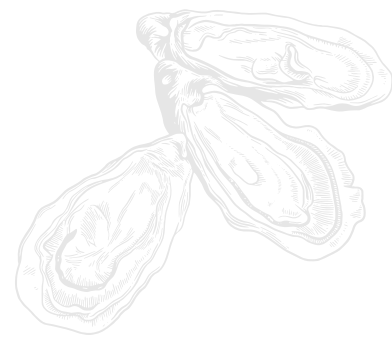
	Wagyu Beef Patty & French Fries Baguette Le AK 47 Beef	390
	Lamb Merguez & French Fries Baguette Le AK 47 Merguez	390
	White Ham & French Butter Baguette Le Jambon Beurre	260
	White Ham & French Butter Baguette with Comté Le Jambon Beurre et Comté	290
	French Salami & Butter Baguette Le Saucisson Beurre	260
	Country-Style Pork Terrine Baguette Le Campagnard	235

BISTRO FAVORITES | CLASSIQUES DU BISTRO

	Bò Né Parisian Bo Ne Parisien Sizzling hotplate of Wagyu beef patty, country pork terrine, and egg, tomato sauce	365
	Crêpes Ham and Cheese Crêpes Jambon–Fromage	199
	Quiche Lorraine & Salad Quiche Lorraine et Salade	235
	Spinach Tart & Salad Tarte aux Épinards et Salade	235
	Croque-Monsieur & Salad Croque-Monsieur et Salade	360
	Croque-Madame & Salad Croque-Madame et Salade	380
	Oven Baked Whole Camembert d’lsigny Ste Mere - Green Salad (Camembert Rôti au Four - Salade Verte)	590

FRESH OYSTERS | HUÎTRES FRAÎCHES

	Fresh Oysters from Nha Trang, No.2 Plate of 6 pieces Huîtres fraîches de Nha Trang No.2 – 6 pièces	280
--	---	-----

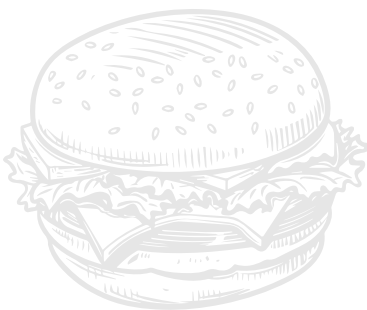


BURGERS' CORNER

From 09:30 to 22:30 - Last order 21:30

BISTRO BURGERS | LES BURGERS GOURMANDS

	Le Smash Suprême Burger Le Smash Suprême et pommes frites Classic French-style smash burger served with crispy fries	199
	Crispy Fish Burger & French Fries Burger de poisson pané Breaded fish fillet with tartar sauce, served with fries	290
	Wagyu French Cheese Burger L'Hambourgeois et pommes frites French-style burger with melted cheese, served with crispy fries	390



PIZZA'S CORNER

From 09:30 to 22:30 - Last order 21:30

	Pizza Margherita Pizza Margherita	179
	Pizza Royale Pizza Royale	219
	Pizza Goat Cheese Pizza au Chèvre	199
	Pizza Four Cheeses Pizza Quatre Fromages	250



KIDS MENU

From 09:30 to 22:30 - Last order 21:30

	Steak Frites – with French Fries & Salad Steak frites avec salade	290
	Ham & Butter Macaroni Macaronis au jambon et au beurre	250
	Poisson Pané – Breaded Fish Fillet, with French Fries & Salad Poisson pané avec frites et salade	290

CRÊPES

From 09:30 to 22:30 - Last order 21:30

	Chocolate Crêpe & Vanilla Ice Cream Crêpe au chocolat & glace vanille	189
	Grand Marnier Crêpe Crêpe au Grand Marnier	189
	Sugar & Butter Crêpe Crêpe au sucre et beurre	110
	Jam Crêpe Crêpe à la confiture	110
	Ham & Cheese Crêpe Crêpe jambon fromage	199



ICE-CREAM

From 09:30 to 22:30 - Last order 21:30

	Homemade Soft Ice Cream Glace à l'Italienne	80
	Chocolate Liégeois A French classic with chocolate ice cream, warm chocolate sauce, and whipped cream	169
	Strawberry Vanilla Delight A refreshing sundae with strawberry and vanilla ice cream, topped with syrup and whipped cream	179
	Chocolate Strawberry Indulgence A delightful combination of chocolate and strawberry ice cream, layered with sauce and whipped cream	179



À LA CARTE

Lunch: From 10:30 - Last order 13:30 | Dinner: 17:30 - Last order 21:30

STARTERS/ ENTREES

👍	Burgundy-Style Snails, 6 pieces	Escargots en coquilles, beurre d'ail et fines herbes	295
	Fromage de Tête	Slow-cooked pork terrine, served chilled	290
	Beef Carpaccio	Carpaccio de bœuf, confit tomatoes, rocket, basil, Grana Padano	390
👍	Country-Style Pork Terrine	French pâté made from pork and pork liver	250
	Leeks in Cider Vinaigrette & White Ham	Poireaux en vinaigrette de cidre et jambon blanc	250
	French Onion Soup with Comté	Soupe à l'oignon gratinée au Comté	340
👍	Foie Gras Terrine with Red Port	Foie gras de canard mariné au Porto rouge	600
	Chicken Liver Parfait	Parfait de foie de volaille	245

SALADS/ SALADES

👍	House-Cured Salmon Gravlax Salad	Salade de saumon gravlax maison	370
	Lyonnaise Salad	Salade lyonnaise	310
	Grated Carrots & Fresh Goat Cheese	Carottes râpées, fromage de chèvre frais et œuf mollet	230
👍	Warm Poultry Liver Salad	Salade de foies de volaille	300
	Périgourdine Salad	Salade périgourdine	350

👍 TARTARE/ TARTARE

	Beef Tartare & French Fries (100g)	Tartare de bœuf au couteau 100g, pommes frites	430
	Beef Tartare & French Fries (150g)	Tartare de bœuf au couteau 150g, pommes frites	550

MAIN COURSES - SEAFOOD/ PLATES - FRUITS DE MER

	Breaded Fish Fillet, Golden & Crispy, served with Pilaf Rice	Poisson pané, riz pilaf	450
👍	Seared Scallops & Green Butter Riso	Coquilles Saint-Jacques snackées, risotto au beurre persillé	590
👍	Pastis Flambéed Big Tiger Prawn & Pilaf Rice	Gambas flambées au Pastis, riz pilaf	590
👍	Canadian Lobster Ravigoles	Ravigoles au Homard	890
	Pan-Fried Salmon, Slow-Cooked Leeks, Beurre Blanc	Filet de saumon poêlé, fondue de poireaux, beurre blanc	560

MAIN COURSES - MEAT/ PLATES - LA VIANDE

	French Pot-au-Feu (Vegetable Beef Soup)	Pot - au - feu	490
👍	Veal Blanquette, Pilaf Rice	Blanquette de veau, riz pilaf	490
	Beef Parmentier (Minced Beef & Mashed Potatoes, Oven-Baked)	Hachis Parmentier de bœuf	470
👍	French Duck Leg Confit	Confit de canard	410
	Pan-Fried Chestnut-Fed Dry-Aged Spanish Pork Chop, Mashed Potatoes	Côtes de porc maturées nourries aux châtaignes	590
👍	Australian Beef Tenderloin Rossini, Pan-Fried Foie Gras, Black Truffle Sauce	Filet de bœuf Rossini, sauce Périgueux	990
👍	New-Zealand Lamb Navarin	Navarin d'agneau	430



À LA CARTE

Lunch: From 10:30 - Last order 13:30 | Dinner: 17:30 - Last order 21:30

👍 CÔTÉ GRILL/ FROM THE GRILL

French Duck Breast (200g), Porcini Sauce, Sautéed Potatoes

Magret de canard français, sauce aux cèpes, pommes de terre sautées

780

Australian Ribeye (250g)

Entrecôte 250g (Includes 1 side dish, 1 salad & 1 sauce)

695

Australian Flank Steak (250g)

Bavette 250g (Includes 1 side dish, 1 salad & 1 sauce)

595

SIDE DISHES

French Fries

90

Sautéed Potatoes

90

Mashed Potatoes

90

Green Salad

90

Gratin Dauphinoise

150

Creamed Spinach

150

Sautéed Vegetables

150

SAUCES

Béarnaise Sauce

60

Shallot Sauce

60

Pepper Sauce

60

BBQ Sauce

60

Porcini Sauce

80

Blue Cheese Sauce

90

TO SHARE/ À PARTAGER

For Sharing 3-4 persons

👍 Whole Roasted French Yellow Chicken 1,4 - 1,5kg

Poulet jaune français rôti entier

1.220

Served with 2 side dishes, gravy jus & Dijon mustard

Choice of: mashed potatoes, sautéed potatoes, or French fries

Cooking time: 60–70 minutes – Advance order recommended

👍 Roasted French Coquelet (Spring Chicken)

Coquelet rôti, jus maison

990

Cooking time: 45 minutes – Advance order recommended

size for 2 persons sharing

PASTAS/ PÂTES

👍 Seafood Spaghetti

Spaghetti aux fruits de mer

360

Ham & Butter Macaroni

Macaroni au Jambon & Beurre

350

👍 Braised Lamb Macaroni

Macaroni à l'Agneau Braisé

390

Bolognaise Macaroni

Macaroni à la Bolognese

350

Mushroom & Vegetable Riso

Risotto aux champignons et légumes

350

Pesto Spaghetti

Spaghetti au Pesto

310

CHEESE & DESSERTS/ FRÔMAGES & DESSERTS

Assortment of 3 Cheeses Camembert - Roquefort - Comté

Assiette de Fromages

370

Chocolate Fondant

Fondant au Chocolat

190

👍 Rum Baba

Baba au Rhum

190

👍 Meringue Lemon Tart

Tarte au Citron Meringuée

190

👍 Apple Tart

Tarte aux Pommes

190

Vanilla Creme Brulee

Crème brûlée à la vanille

150

Chocolate Profiteroles & Vanilla Ice Cream

Profiteroles au Chocolat et Glace Vanille

195

👍 Home-made Soft Ice-cream

Glace à l'Italienne

80

