

THE MENU - DINNER MENU

STARTERS

Veal or vegetable croquetas , Greek yogurt cream flavored with fresh mint in walnut oil	10 €
Morteau sausage nems (spring rolls) , PDO Bleu d'Auvergne cream, crisp salad, pickles	14 €
Nitamago soft-boiled egg , cold pea cream, Nori seaweed scum	12 €
Raw cod mosaic lacquered with Mam Chua Vietnamese sweet and sour sauce, dried bonito shavings, cold pea cream, Nori seaweed scum, fine leek julienne	14 €
Ceviche of cod and scallops in coconut milk , raw fish marinated Vietnamese-style with lime, ginger, chilli and aromatic herbs, citrus and fruit macedoine, aromatic herbs, pickles and hazelnut slivers	14 €

MAINS

Vegetarian proposal according to the chef's inspiration	20 €
Paccheri with forest mushroom and pistachio cream , sautéed morels with black garlic cream, pine nuts and hazelnut slivers	22 €
Heo Quay, crispy Vietnamese roast pork belly , reduced meat juice, cold cream, hummus with preserved lemon and colorful citrus salad, pickles	23 €
Peking-style duck breast , orange jus concentrate, mini casserole of gratin dauphinois, melting potatoes and crunchy Vietnamese salad	24 €
Tom Kha of saithe , roasted saithe medallions with pistachio butter and ginger, coconut emulsion flavoured with kaffir lime leaf and galangal, glutinous rice casserole flavoured with truffle oil	26 €

DESSERTS

Glutinous rice with coconut milk , coconut cream, fresh Victoria pineapple, roasted sesame seeds and walnut slivers	10 €
Poached pear pavlova with pistachio whipped cream	12 €
Chocolate cream , pear poached in red wine flavored with spices and citrus fruits, Timut pepper, almond and pistachio crumble	13 €
Chocolate mousse , orange supremes flavoured with fresh mint, crumble and pistachio	13 €

Net prices in euros, taxes and services included.
Confluence does not accept cheques.