

À LA CARTE

MERCURE
HOTEL
HANOI LA GARE

Curated by Executive Chef

Appetizers

- Creamy Mushroom Soup



A rich blend of king, shiitake, button, and straw mushrooms in a creamy broth with garlic, thyme, and white wine
- Velvety Pumpkin Soup



Smooth pumpkin purée blended with cream and a touch of garlic for a warm, comforting flavor
- Mixed Green Garden Salad



A refreshing mix of lettuce, cucumber, cherry tomatoes, olives, and onions, tossed in a zesty passion fruit dressing
- Green Mango & Tiger Prawn Salad



Steamed tiger prawns with green mango, bell peppers, coriander, and peanuts, drizzled with sweet and sour fish sauce
- Pot Au "Phở" Salad



Blanched vegetables in pho broth, mixed with pho sauce and tender beef stewed

- Romaine Caesar Salad with choice of:
Cajun Chicken | Grilled Sapa Trout

250

Elevate the essence of our signature Caesar salad with your choice of bold, smoky Cajun-spiced chicken or delicately seared Sapa trout - each bringing a unique character to this timeless classic

Burgers & Sandwiches

- Sloppy Jack & Jack



235

A vegetarian burger featuring tender young jackfruit simmered in a bold, tangy Jack Daniel's tomato sauce with a splash of apple cider vinegar, topped with melted cheese, and served warm on a soft bun Sloppy-style
- BCBG - Bún Chả Burger de la Gare



265

Grilled minced pork marinated in Vietnamese spices, served in a toasted bun with herbs, pickles, and garlic fish sauce - a bold twist on the classic burger
- Olympic - "Bánh Mỳ" Trio



290

- Running – Rabbit pâté paired with dry buffalo, coriander, rich and earthy
 - Swimming – Delicate fish terrine with pan-seared Sapa trout, dried yellow-striped fish and dill, fresh and refined
 - Flying – Duck liver pâté complemented by a soft quail egg and laksa leaf, elegant and indulgent

- Smashed Cheese Burger

Three sizes, one obsession. Smashed beef, caramelized onions, melty Emmental and bold flavor

- Single (100g) One beef patty for a classic bite
 - Married (200g) A couple of beef patties
 - It's Complicated (300g) It's a three way!

250

300

350

 Discover local - Savor authentic local flavors
Perfect to pair with Craft Wheat Draught beer and local liqueur

 Vegetarian  Vegan  Gluten free  Contains mushroom  Contains eggs  Contains shellfish  Contains nuts  Spicy  Contains alcohol

Please let our staff know of any special dietary requirements, food allergies or food intolerances.
All prices are in VND x 1,000, exclusive of 5% service charge and prevailing tax.

Pasta

- 165

San Francisco Garlic Noodle



225

A savory pasta dish with garlic, vegetarian fish sauce, oyster sauce, soy sauce, butter, and Parmesan cheese
- 165

Gochujang Soju Cream Pasta



235

Creamy pasta with spicy Korean gochujang and a hint of sweet soju, topped with herbs and sesame. Vegetarian is available on order
- 160

Vietnamese Wok-fried Vermicelli With Prawn



310

Stir-fried vermicelli with prawns, fresh vegetables, and herbs, seasoned with fish sauce and soy sauce
- 210

Beef Cheek Ragu Pasta



365

Slow-cooked beef cheeks in tomato and red wine sauce, served with pasta to soak up the rich flavors

Main courses

- 250

Chicken Cordon Bleu

295

Juicy chicken breast stuffed with ham and cheese, baked until golden. Served with salad and creamy mash
- 365

Chef's Seabass

365

Golden-crisp sea bass with creamy green bean risotto and zesty lemon - a refined harmony of richness and freshness
- 465

Grilled Sapa Trout Fillet



465

Grilled trout fillet with mashed potatoes, cauliflower, and asparagus, finished with a bright passion fruit sauce - fresh and elegant
- 535

Rib-eye Steak

Choice of side dish:
Steak fries | Mashed potato | Roasted potato
Choice of signature sauce:
Black pepper sauce | Red wine sauce | Mushroom sauce

Side dishes

- 60

Steamed Rice



60

Steamed rice
- 70

Garden Salad Bowl



70

Garden salad bowl
- 85

Stir-fried Veggies



85

Stir-fried vegetables
- 95

Phở-Fries



95

Golden-fried in beef fat, soaked in phở broth and dusted with bold spices - these fries deliver the soul of phở in every crispy bite
- 95

Jack & Jack



95

Tender young jackfruit simmered in a bold, tangy Jack Daniel's tomato sauce

Sweet notes

- 85

Ice Cream-scoop

85

Ice cream scoop
- 115

Seasonal Fresh Fruit Platter



115

Seasonal fresh fruit platter

La Parisienne Desserts
Savor something special
Ask for today's exclusive chef's picks from
La Parisienne



LA PARISIENNE

WELCOME TO HANOI *Vietnamese essence*



Sharing menu for 2 people and up
VND 365,000+/-/person

Including 3 kinds of spring roll, main course to share, and Rose Apple Trio dessert

Appetizers

Vegetarian Fried Spring Rolls

Savory veggie medley of king oyster mushrooms, potatoes, dill, onions, and carrots

120

Fresh Vegan Spring Rolls

Rice paper rolls filled with fresh herbs, crunchy vegetables, and noodles - simple, plant-based, and full of natural flavor

120

Stir-Fried Tofu

Colorful veggie stir-fry with tofu, mushrooms, and more in savory soy sauce served with steamed rice for a wholesome, tasty bite

120

Hanoi Fried Spring Rolls With Chicken Or Pork

150

A flavorful mix of king oyster mushroom, veggies, and your choice of chicken or pork - finely chopped and seasoned for a rich, satisfying bite

Hanoi Fresh Spring Rolls

150

Fresh shrimp rolls with herbs, veggies, and noodles in rice paper. Light, tasty, and perfect with dipping sauce

Main courses

Wok-Fried Chicken With Cashew Nuts

195

Stir-fried chicken thigh with bell peppers, onions, and cashews, served with steamed rice - a flavorful and satisfying dish

Traditional "Phở" with Beef or Chicken

225

Phở is a fragrant noodle soup with beef or chicken, fresh herbs, and rich broth. A Hanoi favorite, it's comforting and full of savory flavor

Wok-Fried Beef

225

Stir-fried beef with bell peppers, onions, and asparagus in bold black pepper sauce - spicy, savory, and satisfying

Bún Chả

250

Grilled pork with rice noodles, fresh herbs, and tangy sauce - a vibrant Vietnamese favorite bursting with flavor

Chả Cá Hà Nội

335

Pan-fried turmeric fish with dill and green onions, served with noodles, herbs, peanuts, and tangy sauce - a fragrant Hanoi classic!

Dessert

Rose Apple Trio

180

Three elegant rose apple desserts - a Northern Vietnamese gem reimaged by master chefs, offering refreshing sweetness and natural charm



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 Spicy

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