

Petits Bouchées

(Small Mouthfuls)

Tomato and Ricotta Bruschetta

marinated tomatoes, shallots, red wine vinegar, basil,
homemade ricotta, toasted baguette

220 ฿

Thai Chicken Satays

lemongrass, ginger, peanuts, coconut milk, red chilies,
peanut sauce

220 ฿

Seafood Beignets

mixed seafood, red pepper, shallots, paprika,
spring onion, coriander sauce

240 ฿

Mini Croque Monsieur Bites

emmental and gruyere cheeses, french ham,
flaky puff pastry, béchamel

280 ฿

Thai Spring Rolls

minced chicken, carrots, cabbage, shiitake mushrooms,
vermicelli, sweet Thai chili sauce, crushed cashews

220 ฿

Avocado and Prawn Bruschetta

garlic roasted prawns, avocado cream, toasted baguette

280 ฿

Laab Moo Tod

pork mince, fish sauce, shallots, mint,
coriander, toasted rice powder

240 ฿



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Cave à Manger

Pâtés Maison (Homemade Pates)

Chicken Liver and Truffle Pâté

truffle paste, onion jam, toasted cashew powder,
coriander, toasted baguette

240 ₪

Duck Rillette

thyme, red onion, duck fat, homemade pickles,
toasted baguette

260 ₪

Pâté de Campagne

pork belly, chicken liver, duck confit, white wine, mustard,
homemade pickles, toasted baguette

280 ₪

Les Planches à Partager (Sharing boards)

Charcuterie Board

whole grain mustard, homemade pickles, toasted bread, marinated olives, onion jam

Small – prosciutto crudo, capicola, Italian salumi, duck rilette

450 ₪

Large – prosciutto crudo, chorizo fort, capicola, Italian salumi,
duck rilette, pate de campagne

680 ₪

Cheese Board

served with dried fruits, cashews, quince jam, toasted bread

● 1 cheese – 35g 155 ₪ ● 3 cheese – 60g 340 ₪ ● 5 cheese – 100g 490 ₪

(Please see our Blackboard for The Chef's selection of artisanal cheeses)

Mixed Charcuterie and Cheese Board

selection of cold cuts, pates and cheeses, quince jam, cashews, whole
grain mustard, homemade pickles, toasted bread

750 ₪

Perles & Coquillages (Seafood delights)

Salmon Laab Crudo

thinly sliced salmon, fish sauce,
lime juice, red chili, red onion,
mint, lime leaf

340 ₪

Fritto Misto di Mare

tiger prawns, cuttlefish, sea bass,
crisp vegetables, ginger, kaffir lime,
coriander, lemony aioli, nam jim talay

340 ₪

Fresh Oysters

Fin de Claires – Half Dozen

690 ₪

Fin de Claires – Full Dozen

1290 ₪

green peppercorn mignonette, nam jim talay , fresh lemon

Ask
About Our
Blackboard
Specials

Premiers Pas

(First Steps)

Italian Style Yellowfin Tuna Tartare

red onion, lemon, chili, capers, anchovy crumbs, fresh basil, parsley salsa verde

420 ฿



Chicken, Mushroom and Gruyère Vol-au-Vents

mixed mushrooms, mornay sauce, puff pastry, parsley leaf

340 ฿

Spanish Baked Eggs with Chorizo

Iberico chorizo, Jamón, tomato sofrito, potato, eggs, fresh herbs

340 ฿

Lemongrass Roasted Prawns

tiger prawns, lemongrass chilli butter, garlic oil, lime leaf

420 ฿

Provincial Vegetable Galette

red pepper, eggplant, zucchini, sundried tomato pesto, ricotta, flaky buttery pie crust

230 ฿

Truffle Beef Tartare and Bone Marrow

Australian sirloin, roasted bone marrow, shallots, capers, truffle aioli, parsley

440 ฿

Fraîcheurs Composées

(Composed Freshness)

Bistro Green Salad

Rocket leaf, red onion, cherry tomato, marinated roasted peppers, black olives, dijon vinaigrette

125 ฿

Mediterranean Burrata Salad

cucumbers, cherry tomatoes, onion, roasted peppers, rocket leaf, basil pesto dressing

480 ฿

Caesar Salad

Romaine Lettuce, garlic butter croutons, bacon, soft boiled egg, Caesar dressing

add chicken

260 ฿

340 ฿

add smoked Salmon

380 ฿

Grilled Tuna Niçoise

yellow fin tuna, green beans, quail eggs, dijon potatoes, lime coriander remoulade

360 ฿



Potages & Soupçons

(Soups & Subtleties)

Provincial Seafood Bisque

tomato and fennel broth, prawn, cuttlefish, sea bass, croutons, coriander

240 ฿

French Onion Soup

caramelized onions, beef broth, cheesy focaccia, crispy leeks

240 ฿

Pumpkin and Ginger Velouté

Japanese pumpkin, coconut milk, fried ginger, coriander

240 ฿

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Les Incontournables (The Essentials)

Cassiolette d'Escargot

French snails, white wine, crème fraîche, wild mushrooms, parsley

375 ฿

Steak Frites (250g)

Australian rib eye, shoestring fries, peppercorn sauce

750 ฿

Chicken Milanese à la Romesco

pan-fried breaded chicken breast, rocket salad, cherry tomatoes, roasted peppers, lemon

340 ฿

Asparagus and Mushroom Risotto

wild mushrooms, yogurt, shaved parmesan, fried leeks, pea shoots

380 ฿

Beef Bourguignon

braised Australian beef cheek, red wine, bacon, mushrooms, baby carrots, buttered noodles

540 ฿



Fruits de la Vague (Fruits of the Wave)

Seabass with Pistachio Mint Vierge Sauce

fennel and tomato white bean ragout, pistachio-mint vierge sauce, green herb oil

520 ฿

Golden Hollandaise Salmon

atlantic salmon, mushroom and spinach pilaf, roasted asparagus, savory golden egg hollandaise

520 ฿

Steamed Mussels

fresh steamed mussels, homemade focaccia, French fries

Provençal

a light broth of crushed tomatoes, white wine, garlic, and red pepper flakes, and fresh basil

540 ฿

Krua Thai

a creamy and aromatic broth of Thai red curry, coconut milk, lemongrass, and Thai herbs

540 ฿

Viande sans Frontières (Meat Without Borders)

Truffle Tenderloin (250g)

Australian beef, garlic mushrooms, potato confit, truffle beef jus

1200 ฿

Chicken Cordon Bleu

gruyere cheese, smoked ham, mash potatoes, French beans, Richelieu sauce

480 ฿

Spiced Duck Breast

aromatic spice dry cure, asparagus, potato confit, sour cherry duck jus

340 ฿

Pork Chop (250g)

mash potatoes, ratatouille, green peppercorn sauce, soft herbs

420 ฿

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Les Pâtes e Basta

(Pasta, and that's it!)

Pesto Gnocchi

house-made potato gnocchi, basil pesto, ricotta, cherry tomatoes, rocket

340 ฿

Spaghetti Aglio e Olio

garlic, chili flakes, extra virgin olive oil, parsley, toasted breadcrumbs

280 ฿

Spaghetti Kee Mao

prawns, Asian greens, chili, oyster sauce, green peppercorns, holy basil

380 ฿

Creamy Mushroom Carbonara

wild mushrooms, cured pork belly, egg yolk, parmesan cheese, cracked black pepper, rigatoni pasta

340 ฿

Ragù alla Bolognese

slow-braised beef ox tail, red wine, carrots, onion, shaved parmesan cheese, fettuccini pasta

390 ฿

Mediterranean Seafood Spaghetti

tiger prawns, mussels, and cuttlefish, sea bass, seafood broth, cherry tomatoes, garlic slices, parsley

400 ฿

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La Guerre des Croûtes

(The Crust Wars)



Diavola

tomato base, mozzarella, chorizo, roasted chili

480 ₺

Prosciutto e Funghi

tomato base, mozzarella, shaved ham, mushrooms

480 ₺



Margherita Pizza

tomato base, mozzarella, fresh

350 ₺

Chicken Bianco

white sauce base, mozzarella, chicken breast, sundried tomatoes, spinach

440 ₺

Vendure Pizza

tomato base, mozzarella, roasted peppers, zucchini, eggplant, onion, ricotta, rocket

450 ₺



Smoked Salmon

white sauce base, mozzarella, red onion, smoked salmon, capers, rocket

440 ₺

Thaï, S'il Vous Plaît ("Thai, Please")

Tom Yum Goong

hot and sour broth, tiger prawns, lemongrass, galangal, lime leaves, coriander, dry chili 340 ฿

Tom Kha Gai

Chicken and coconut milk broth, mushroom, lemongrass, galangal, lime juice, chili 240 ฿

Yum Woon Sen Talay

vermicelli, mixed seafood, minced pork, onions, tomatoes, celery, Thai herbs, spicy lime dressing, crushed peanuts 300 ฿

Khao Pad

egg fried rice, spring onion, carrots, soy sauce, fried egg, pik nam pla, cucumbers

Chicken or Pork 240 ฿

Beef or Prawn 260 ฿

Pad Kra Pow

holy basil, garlic, fish sauce, chili, oyster sauce, fried egg, jasmine rice

Chicken or Pork 240 ฿

Beef 260 ฿

Seafood 320 ฿



Pad Thai

Thai style fried noodle, chicken, bean sprouts, peanuts, egg, dry shrimp, tamarind sauce 240 ฿

Moo Grob Pad Prik King

crispy pork belly, red curry paste, kaffir lime leaves, red chilies, green beans, jasmine rice 240 ฿

Gai Pad Med Ma Muang

chicken breast, roasted cashews, bell pepper, onion, spring onion, dried chilies, savory sweet chili sauce 260 ฿

Nua Yang

Australian sirloin, Nam Jim Jaew, Tiger green papaya salad 420 ฿

Gaeng Keow Wan Gai

roasted chicken thighs, green curry, coconut milk, crispy eggplant, Thai basil, jasmine rice 260 ฿

Gaeng Keow Wan Nua

Slow cooked Australian beef, green curry, coconut milk, crispy eggplant, Thai basil, 320 ฿

Plaisirs Sucrés (Sweet Pleasures)

Ice Cream & Sorbets

assorted seasonal flavors

140 ฿

Frozen Mango Soufflé

*mango puree, Italian meringue,
whipped cream, powdered sugar*

260 ฿

Apple and Salted Caramel Tart

*flaky buttery pastry crust, apple compote,
vanilla ice cream, slivered almonds*

260 ฿

French Chocolate Flan

*dark chocolate custard, chocolate pastry base,
chocolate shavings*

260 ฿

Classic Italian Tiramisu

*sweet creamy mascarpone, espresso-dipped
lady fingers, cocoa powder*

200 ฿

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