

SIGNATURE ENTRÉES

Selection of Premium French Oysters 3/5/7
420 / 700 / 980

CROQUETTES

Shrimp	Cheese	Mixed
350	290	450

Grey Shrimp Salad

Tomato, Iceberg, Mayonnaise
390

Salade de Chicons

Endive, Comte, Walnut, Green Apple, Celery
290

Winter Salad

Black Truffle, Lettuce, Lardons, Potatoes, Egg
420

L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread
550

SHARING PLATTERS

Belga Seafood Tower

Served on ice
(Limited quantities available)
Boston Lobster, Alaskan King Crab,
Tiger Prawns, Scallops, Oysters & Caviar
3,900

Festive Platter

Dry-aged Ham, Foie Gras Terrine
Artisan Cheese, House Pickles
790 / 1,290

Artisan Cheese

Selection of Premium
French and Belgian Cheese
390 / 650

MOULES FRITES (Half-kilo / Kilo)

Moules Marinière,

White Wine, Shallots, Parsley
590 / 1,090

Moules Tom Yum,

Chili Paste, Lime, Coriander
590 / 1,090

Moules Hoegaarden,

White Beer, Cream, Pancetta
590 / 1,090

*Our Mussels are served with
Homemade French Fries and Mayonnaise.*

FESTIVE SPECIALS

Foie Gras Parfait

White Wine Jelly, Campagne Bread
550

Salmon Gravlox

House Cured Salmon, Pickled Beetroot, Horseradish
490

Black Truffle Risotto

Winter Mushrooms, Parmesan, Champagne
490/690

St Jacques – Seared Japanese Scallops

Jerusalem Artichoke, Seasonal Mushrooms
750

White Halibut

Scallop & Truffle Farce, Baby Spinach, Sauce Mousseline
1,350

Classic Turkey Roast

Chestnut Stuffing, Pork Sausage,
Brussel Sprouts & Cranberry Sauce
790

Beef Wellington

Mushroom Duxelle, Puff Pastry, Bordelaise Sauce
1,590

MAINS

L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread
790

Carbonnade à la Flammande

Braised Beef with Stout Beer, Pancetta and Mustard
790

Steak Frites (280g)

Australian Wagyu Rib-eye, Béarnaise Sauce, Green Salad
1,300

Cote de Boeuf, Bone in Rib-eye (1kg)

Ideal for sharing
Homemade Fries, Mesclun Salad, Béarnaise Sauce
3,600

Australian Lamb Rump

Green Beans, Confit Garlic, Cumin Jus
790

Steamed Cod Fish

Mussels, Fennel, Grapes & Tarragon
690

Canadian Lobster

Garlic Butter, Béarnaise, Mesclun Salad
1,350 / 2,500

GARNITURES

Frites Maison

Homemade Belgian Fries
250

Mesclun Salad, Beer Vinaigrette

180

Seasonal Vegetable Cocotte

190

V - VEGETARIAN | **B** - SIGNATURE DISH | VE - VEGAN

Please let us know if you have any allergies or dietary requirements
Price are in Thai Baht and exclude 7% VAT and 10% service charge.