



## NICOISE TARTINE

TUNA, SOFT BOILED EGG,  
ANCHOVIES, TOMATOES,  
JALAPENO, BLACK OLIVE  
& TRADITIONAL FRENCH  
SOUR DOUGH

330 THB



## VEGAN SANDWICH

GUACAMOLES, ARUGULA, RED  
ONIONS, MANGO, AVOCADO,  
SPINACH, PICKLED ONIONS,  
BEETROOT &  
CHARCOAL ACTIVE BUNS

330 THB



## TOMATOES FETA TARTINE

HEIRLOOM TOMATOES, BASIL  
LEAVES, FETA CHEESE,  
GUACAMOLES, PESTO SAUCE  
& TRADITIONAL FRENCH  
SOUR DOUGH

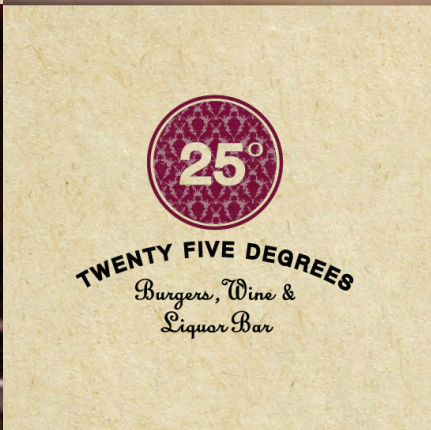
330 THB



## AMERICAN STEAK SANDWICH

120GSM STRIPLOIN,  
GARLIC BUTTER, PICKLED  
ONIONS, AMERICAN FRIES,  
MUSTARD & TRADITIONAL  
FRENCH BAGUETTE

390 THB



## AMERICAN PASTRAMI SANDWICH

PASTRAMI, PICKLED ONION,  
CHEDDAR CHEESE, AMERICAN  
FRIES, THOUSAND ISLAND  
SAUCE & TRADITIONAL  
FRENCH BAGUETTE

390 THB



## AMERICAN MERGUEZ SANDWICH

MERGUEZ,  
PICKLED VEGGIE,  
AMERICAN FRIES,  
SRIRACHA SAUCE &  
TRADITIONAL FRENCH  
BAGUETTE

390 THB



## CACAO BRIOCHE ICE-CREAM

CACAO BUN, MIXED  
FRUITS, RASPBERRY  
SAUCE, CHOCOLATE CHIP  
JELLY BEAR & ICE-CREAM

250 THB



## HAM & CHEESE CROISSANT

2 PIECES OF HAM &  
CHEESE CROISSANTS

250 THB







FROM 21<sup>ST</sup> TO 26<sup>TH</sup>, 25 DEGREES BURGERS BAR IS EXCITED TO WELCOME SPECIAL GUEST CHEF PÂTISSIER, **RODOLPHE LANDEMAINE**; THE CREATIVE CULINARY TOUR DE FORCE BEHIND MAISON LANDEMAINE BAKERIES IN PARIS AND TOKYO. THE GIFTED PÂTISSIER WILL BE UNVEILING **NEW BURGERS MENU, SELECTION OF BUNS** AND A **NEW DESSERT MENU** AT 25 DEGREES BURGERS BAR.

BORN IN MAYENNE, FRANCE, RODOLPHE LANDEMAINE BEGAN HIS CAREER AT CEPROC (CENTRE EUROPÉEN DES PROFESSIONS CULINAIRES) IN THE 19<sup>TH</sup> DISTRICT OF PARIS BEFORE GOING ON TO PERFECT THE ART OF BAKING AND PASTRY AT COMPAGNONS DU DEVOIR IN PARIS, BRUSSELS AND REIMS. HE ALSO HONED HIS CRAFT WORKING ALONGSIDE PAUL BOCUSE IN LYON, AT THE GOURMET RESTAURANT LUCAS CARTON, THE DELICATESSEN RAYNIER-MARCHETTI, AND MORE. AFTER WORKING ALONGSIDE SUCH SKILLED ARTISANS, HE WAS INSPIRED TO OPEN HIS OWN BAKERY, MAISON LANDEMAINE.



ASIDE FROM THE **6 NEW ADDITIONAL MENU**, THE RENOWNED CHEF CREATED BRAND NEW BURGER BUNS FOR TODAY'S HEALTH-CONSCIOUS DINERS WHICH ARE **VEGAN FRIENDLY** AND ALSO LOW CARB SUCH AS BUNS PURELY MADE FROM **BEETROOTS**, **CHARCOAL ACTIVE BUNS** TO **LIGHT BROICHE** AND **CACAO** FOR YOU TO ENJOY FOR JUST **49 THB EXTRA!**

