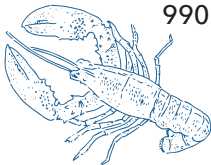




NOS ENTRÉES / OUR STARTERS

Salade Parisienne 🌿🍷	280
Mixed Lettuce Paris Ham Diced Gruyere Brie Camembert	
Salade Niçoise 🐟🍷🍷	290
Slow Cooked Akami Tuna Potato Green Bean Egg Little Gem Lettuce Black Olive Lemon Dressing	
★ Salade d’Endives au Roquefort 🐟🍷🍷	350
Roquefort Cheese Crispy Walnuts Walnut Dressing	
Tartare de Thon et Avocat 🐟🌿🌿🍷	380
AA Premium Tuna Tartare Black Sesame Avocado Salmon Roe	
Tartare de Boeuf au Couteau 🍷🍷	490
Hand Cut Beef Tenderloin Traditional Condiments Toasted Homemade Sourdough Bread	
Escargot au Beurre Persillé 6 Pieces 12 Pieces 🍷🍷	480 930
Farmed Snails from Bourgogne Parsley & Garlic Butter	
Foie Gras Poêlé 1 Piece 2 Pieces 🍷🍷	490 950
Duck liver Grated Garlic Bread Homemade Green & Yellow Mango Chutney Arugula Salad	
Huître Fine de Claire 6 Pieces 12 Pieces 🍷🍷	680 1,300
Imported Fine de Claire Oysters N2 Shallots Vinegar Lemon	
Plateau de Fruits de Mer 🍷🍷	990
Seafood on Ice Served with Fresh Mayonnaise Shallot Vinegar Fresh Lemon 3 Fine de Claire Oysters N2 3 Small Rock Lobsters 2 Tiger Prawns 3 White Prawns 1 Scallop	



NOS OEUFS BIO CUISINÉS
OUR FREE-RANGE COOKED EGGS

Oeuf Mimosa 🐟🌿🍷🍷	250
Deviled Egg Organic Boiled Eggs Spring Onion & Sea Salt	
Oeuf à La Poêle et Jambon Sec 🐟🍷	260
Pan Seared Egg Homemade Guacamole Parma Ham Garlic Bread Grated Parmesan Wild Rocket	
Oeufs en Meurette 🍷	280
Poached Organic Egg Bacon & Mushroom Red Wine Sauce Crouton Spring Onion	

NOS ASSIETTES DE FROMAGES
ET CHARCUTERIES
OUR COLD CUTS & CHEESE PLATTERS

Plateau de Charcuterie 3 Pieces 5 Pieces 🍷🍷	480 899
Cured Ham Chicken Liver Pâté Rosette Mortadella Chorizo Dry Sausage Beef Bresaola	
Plateau de Fromage 3 Pieces 5 Pieces 🍷🍷	480 899
Gruyère 12 months Aged Comté Mimolette Camembert Bleu Ciré Brie Truffle	
Camembert au Four 250g 🐟🌿🍷	990
Baked Camembert Cheese Honey Thyme Rustic Crispy Bread	

NOS SOUPES MAISON
OUR HOMEMADE SOUP

Soupe à L'oignon 🐟🍷	280
Traditional Gratinated French Onion Soup Premium Emmental Cheese	
★ Soupe Forestière aux Champignons en Croûte Feuilletée 🐟🍷	300
Mushroom Velouté Cooked in Puff Pastry Sautéed Paris Mushroom Puff Pastry	

NOS POISSONS
DE L'OCEAN ATLANTIQUE
OUR FISHES FROM THE ATLANTIC OCEAN

Vol-Au-Vent aux Fruits de Mer 🍷	750
Salmon & Seabass Quenelles Prawns Seared Scallops Black Mussels Puff Pastry Lobster Bisque Sautéed Spinach	
Filet de Daurade Croustillant 🐟🍷	890
Crispy Seabream Panko Crust Provençal Vegetables Homemade Tartare Sauce	
Truite en Papillote au Four 🐟🍷🍷🍷	990
Rainbow Trout Whole Grain Dijon Mustard Cherry Tomato Sautéed Garlic Spinach	



★ Signature dish 🌿 Vegetarians 🌿 Vegan 🐟 Sustainable fish 🐟 Contains nuts 🍷 Gluten free 🍷 Lactose free

If you have any food allergies or prefer not to include any ingredients in your food, please inform the staff before ordering.
All prices are in Thai Baht (THB) and are subject to a 10% service charge and 7% government tax.

LES MEILLEURS MORCEAUX
DE NOTRE BOUCHER
OUR BUTCHER'S BEST CUTS

Cuisse de Canard Confit 🍷	650
Slow Cooked Duck Leg in Duck Fat Sautéed Potatoes Paris Mushrooms Wholegrain Mustard Sauce	
Choucroute Garnie 🐟🍷	790
Sauerkraut Smoked Sausages Salted Pork Meat Potato Baby Carrot	
Bavette Wagyu Sauce au Poivre 🍷	890
Wagyu Beef Flank Steak Sautéed Royale Project Vegetables Marinated Cherry Tomato Black Pepper Sauce	
Poulet Rôti Fermier 🍷	930
600g Klong Phai Farm Chicken Sautéed Vegetables Roasted Garlic Chicken Jus infused with Thyme	
Porc Secreto Croustillant 🍷	990
Iberico Pork Secreto Steamed Sweet Corn Baked Potato Homemade Barbecue Sauce	
Côtelettes d'Agneau Grillées 🍷	1,300
New Zealand Lamb Chop Creamy Mashed Potatoes Baby Carrot Smoked Pancetta Paris Mushroom Sauce	
★ Contre-Filet de Boeuf Black Onyx 🍷	1,790
Australian Beef Striploin Hand Cut French Fries Bistro Salad Café de Paris Sauce	

À PARTAGER / TO SHARE (2 TO 4 PERSONS)

La Raclette 🍷🍷 For 2 For 4	1,500 2,900
15 mins of Cooking Extra 100g Raclette Cheese THB 230 250g of French Alps Raclette Cheese Baked Potato Cured Ham Rosette Beef Bresaola Cornichons	
Filet de Boeuf 🍷	2,490
400g Pure Black Angus Beef Tenderloin 270 days Grain Fed Sautéed Vegetables Potato Wedges Béarnaise Sauce	

DESSERTS DE BISTROS PARISIEN
DESSERTS OF PARIS'S BISTRO

★ Mousse au Chocolat 🍷	250
Traditional Chocolate Mousse Valrhona 80% Komuntu Dark Chocolate	
Les Profiteroles au Chocolat 🐟🍷	280
Choux Pastry Vanilla Ice Cream Melted 85% Dark Chocolate Sauce	
Crème Brûlée 🍷	250
Vanilla Creamy Custard Topped with Layer of Crispy Caramel	
Tarte Soufflée au Chocolat 🐟🍷	250
15 mins of Cooking Valrhona 85% Albinao Dark Chocolate Grand Cru Soufflé Tart Homemade Chantilly	
Assiette de Fruits 🌿🌿🌿🍷	300
Fruits Platter Mango Papaya Dragon Fruit Grape Pomelo Mixed Berries	
Les Crêpes Suzette Préparées au Guérison 🍷	350
Caramelize Crêpes with Orange Juice & Zest Flambéed with Grand Marnier and vanilla ice cream	

VALRHONA CHOCOLATE

Valrhona is a Premium French chocolate manufacturer based in the small town of Tain L'Hermitage in Hermitage, a wine-growing district near Lyon. The company was founded in 1922 by Monsieur Guironnet, an enterprising French pastry chef from the Rhône valley who opened La Chocolaterie du Vivarais, his first chocolate factory.



CO₂ PER KG
CARBON EMISSIONS

The coloured icons show the carbon intensity of the dish per kilo
The actual emissions of the meal as it is served is shown as a number

A	Very low	D	High
B	Low	E	Very high
C	Medium		