

LE MENU  
DU SOIR

# DINNER SET MENU 50% OFF

Aimée  
PETIT BISTRO

EVERY DAY | 17:30-22:00 HRS.

Choose 1 Appetizer + 1 Main Course + 1 Dessert

## 3-COURSE SET

THB 700++  
From THB ~~1,400++~~

## 3-COURSE SET

with a Glass of House Wine

THB 950++  
From THB ~~1,400++~~

## APPETIZERS

Choose 1 Dish

### TARTARE DE BŒUF AU COUTEAU

Hand-Cut Beef Tenderloin, Traditional Condiments, Toasted Homemade Sourdough Bread



### CREVETTE MAYONNAISE

9 Steamed Shrimp Served Chilled, Homemade Mayonnaise, Fresh Lemon



### FOIE GRAS POËLÉ

1 Piece Duck liver, Grated Garlic Bread, Homemade Green & Yellow Mango Chutney, Arugula Salad



### SNOW CRAB

Chilled Snow Crab Claws, Homemade Wasabi Mayonnaise, Shallot Vinegar, Fresh Lemon, Seafood Sauce



## MAIN COURSES

Choose 1 Dish

### SAUMON GRILLÉ ET HARICOTS VERTS

Grilled Atlantic Salmon, Sautéed Green Beans with Fresh Garlic, Vierge Sauce



### CUISSE DE CANARD CONFIT

Slow Cooked Duck Leg in Duck Fat, Sautéed Potatoes & Paris Mushrooms, Wholegrain Mustard Sauce



### BURGER RACLETTE CHEESE

Black Angus Minced Beef, Melted Raclette Cheese, Potato Hashbrown, Caramelized Onion, Tomato, Cos Lettuce



### CONTRE-FILET DE BŒUF

Grilled beef striploin, Hand-Cut French Fries, Cafe de Paris Sauce



## DESSERTS

Choose 1 Dish

### PARIS-BREST

Choux Pastry, Praline Cream, Roasted Hazelnuts



### ASSIETTE DE FRUITS

Fruit Platter: Mango, Papaya, Dragon Fruit, Grapes, Pomelo and Mixed Berries



### CRÊPE AU SUCRE

Classic French crêpe with sugar



★ 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.

Prices are subject to a 10% service charge and 7% government tax.