À TABLE!

Dinner

MONDAY TO THURSDAY: 16:00 - 23:00

FRIDAY TO SUNDAY: 16:00 - 00:00

Brunch

SATURDAY TO SUNDAY: 11:00 – 16:00



If you have any food allergy, kindly inform our staff when making the order!

APERO *food*

TAPAS

FRESH OYSTERS (X3/X6/X12 PCS.) 320/620/1,220
Fines de Claire #3, served with Mignonette and seafood sauce

SIGNATURE FRIES 140
hand-cut potato fries, served with homemade mayonnaise - add mozzarella cheese on top +80

SAUCISSON & CORNICHON (50G/100G) 280/520
served with toasted bread and butter

BAKED CAMEMBERT & HONEY 480
served with toasted bread

BEEF CARPACCIO 280
NZ tenderloin thin-sliced raw beef, shaved Parmesan cheese and rocket salad

SAUTEED CLAMS 240
fresh clams in garlic, white wine and tomato sauce, served with toasted bread. Italian style!

SEABASS TARTARE 280
red onion, green apple, ginger, capers and sesame oil, served with toasted bread

DUCK RILLETTES 220
homemade slow-cooked shredded duck breast, served with cornichons and toasted bread

MUSHROOM SOUP 180
mushrooms, cream, white onion, white wine and Parmesan cheese, served with toasted bread

GARLIC SHRIMPS 240
sautéed with lemon and coriander

BLACK OLIVE TAPENADE 260
mix olives and anchovies dip, served with toasted bread

BABA GANOUSH 220
eggplant and tahini dip, served with toasted bread

HAM & CHEESE CROQUETTES (X3/X6 PCS.) 180/320
deep-fried Emmental cheese, Parma ham & bechamel bites

FRIED CALAMARI 220
served with Tartare sauce

SPICY MEATBALLS 240
minced pork meatballs, served with Nam Jim Jaew sauce

CHICKEN WINGS 220
crispy wings, served with BBQ sauce

PRICES ARE IN THB, SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



MIXED PLATTERS

MEDIUM = 2-3 PAX / BIG = 3-4 PAX

FRY ME TO THE MOON (COMBO) 890
chicken wings, ham & cheese croquettes, fried calamari, spicy meatballs and Signature fries

ASSORTED COLD CUTS (MEDIUM/BIG) 790/1,290
selection from our Chef, served with toasted bread and butter

SELECTION OF CHEESES (MEDIUM/BIG) 790/1,290
selection from our Chef, served with toasted bread and butter

COLD CUTS & CHEESES (MEDIUM/BIG) 790/1,290
selection from our Chef, served with toasted bread and butter

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MOULES-FRITES

400G MUSSELS OF THE MONTH, SERVED WITH SIGNATURE FRIES



MARINIERE 640
in classic and white wine sauce

POULETTE 640
in cream and white wine sauce

BLUE CHEESE 720
in blue cheese, cream and white wine sauce

THAI STYLE 640
in green curry sauce

Bread & Buns

ALL SERVED WITH SIGNATURE FRIES

BEEF BURGER 380
homemade brioche bun, NZ Wagyu beef patty, Emmental cheese, Thousand Island sauce, red onion, fresh tomato, pickled cucumber and lettuce - add smoked bacon +80

CHICKEN BURGER 340
homemade brioche bun, crispy chicken, cheddar cheese, Sriracha mayo, coleslaw, fresh tomato and lettuce - add smoked bacon +80

FISH BURGER 340
homemade brioche bun, crispy fresh seabass, Tartare sauce, Emmental cheese, pickles, onion, lettuce and tomato

VEG' BURGER 320
homemade brioche bun, mixed veggies patty, ranch dressing, Emmental cheese, pickles, onion, lettuce and tomato

CROQUE MONSIEUR 280
French style Paris ham, Emmental cheese and bechamel toasty, served with green salad

CROQUE MADAME 320
Croque Monsieur with sunny-side up egg on top, served with green salad

CROQUE TRUFFLE 380
Parma ham, Brie cheese, black truffle paste and bechamel toasty, served with green salad

CROQUE VEGGIE 260
eggplant, mushrooms, zucchini, tomato, Emmental cheese and bechamel toasty, served with green salad

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La Pizza 12"

CLASSIQUES

MARGUERITE 280
tomato sauce, mozzarella, black olives
and fresh basil

REINE 360
tomato sauce, mozzarella, Paris ham,
black olives and mushrooms

PEPPERONI 360
tomato sauce, mozzarella and salami

PARMA 420
tomato sauce, mozzarella, Parma ham,
Parmesan cheese and rocket salad

BURRATA 480
tomato sauce, fresh burrata, Parma ham
and rocket salad

EGGPLANT 320
tomato sauce, mozzarella, grilled eggplant,
fresh basil, garlic and Parmesan cheese

4 CHEESE 480
cream, mozzarella, brie, taleggio
and blue cheese

SEAFOOD 420
tomato sauce, mozzarella
and fresh mixed seafood

SPECIALES

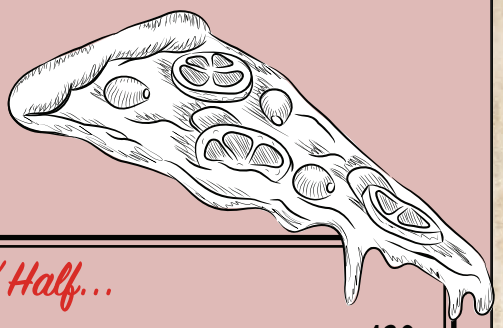
FLAMMEKUECHE 360
cream, mozzarella, bacon bites
and white onion - Alsace Style!

LARB MOO 340
tomato sauce, mozzarella, minced pork,
chili, red onion, roasted rice,
lime and herbs - Thai Style!

LA TRUFFE 520
cream, mozzarella, black truffle paste,
Paris ham, cherry tomatoes,
Parmesan cheese and rocket salad

NORDIKA 540
cream, mozzarella, feta cheese, smoked
salmon, dill, sour cream, cherry tomatoes
and rocket salad

GOAT CHEESE & HONEY 560
cream, mozzarella, bûche goat cheese,
honey, roasted walnuts and rocket salad



...go Half 'Half...

MANAGER choose any 2 pizzas (up to THB 420) 420

BIG BOSS choose any 2 pizzas (excluding "Burrata pizza") 560

...add extras on top...

* BLACK OLIVES, EGG, CAPSICUM, TOMATO, ONIONS OR ROCKET SALAD ..... +40
** MOZZARELLA, MUSHROOMS, BACON, SALAMI, PARIS HAM OR PARMA HAM ..... +80
*** BLACK TRUFFLE PASTE, SMOKED SALMON OR FRESH BURRATA ..... +200

From The Grill

SINGLE PORTION INCLUDES 1 SIDE AND 1 SAUCE / DOUBLE PORTION INCLUDES 2 SIDES AND 1 SAUCE

Striploin	Bavette	Pork Chop	Salmon	Seabass
200g = 990	200g = 650	350g = 620	200g = 690	200g = 420
400g = 1,950	400g = 1,250	700g = 1,190	400g = 1,350	400g = 820

SIDES

ALL +140

Signature fries / mashed potatoes /
sautéed veggies & garlic mushrooms /
ratatouille / couscous in virgin sauce /
mixed green salad

SAUCES

mustard / mayonnaise / ketchup / BBQ +20
red wine and shallots +60
mushroom +60
black peppercorn +60
lemon and butter cream +60
blue cheese +80

The Traditionals

CORDON BLEU
380
chicken breast, ham and Tomme de Savoie cheese,
served with sautéed veggies & garlic mushrooms

BEEF TARTARE
440
NZ prime tenderloin, quail egg yolk,
served with Signature fries and green salad
add black truffle paste +140

HACHIS PARMENTIER
360
baked NZ Wagyu beef and mashed potatoes
gratin, served with green salad

CARBONNADE FLAMANDE
540
beef chuck stew and bacon, slow cooked in
dark Belgian beer, served with Signature fries

CHICKEN SUPREME
290
with mashed potatoes, asparagus
and mushroom sauce

MORTEAU SAUSAGE
360
French pork sausage from Jura mountains,
served with mashed potatoes, lentils, onions,
carrots and mustard sauce

DUCK LEG CONFIT
340
with sautéed potatoes, caramelised orange
and orange sauce

FISH & CHIPS
420
battered fish sticks served with Tartare sauce,
Signature fries and green salad

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PASTA & RISOTTO

ADD FRESH BURRATA TO ANY PASTA/RISOTTO +200

TRUFFLE COQUILLETTES 320
mini-elbow pasta, Paris ham, cream,
black truffle paste and Parmesan cheese

LINGUINE VONGOLE 340
fresh clams, dry chili, garlic butter
and white wine sauce

CARBONARA 280
penne/linguine with lardons, egg yolk,
white onion and Parmesan cheese

POMODORO 220
penne/linguine with fresh tomato sauce,
fresh basil, black olives, cherry tomatoes
and Parmesan cheese
add spicy meatballs +140

LINGUINE KEE MAO SEAFOOD 340
mixed seafood pasta, soy sauce,
fresh basil and green pepper

RISOTTO ALFREDO 340
chicken breast, mushrooms, leek, onion,
Parmesan cheese, cream and white wine sauce

RISOTTO SEAFOOD 420
mixed seafood and white wine tomato sauce

RISOTTO TRUFFLE & MUSHROOMS 480
mushrooms, black truffle paste,
Parmesan cheese, cream and white wine sauce

Salads

FRESH BURRATA 380
cherry tomato confit, crispy garlic,
fresh basil and Balsamic sauce,
served with toasted bread

CAESAR 280
grilled chicken, Romaine cos, croutons,
Parmesan cheese and Caesar dressing
add smoked bacon +80 / add shrimps +100

LYONNAISE 300
mixed green salad with poached egg,
lardons, red onions, cherry tomato confit,
croutons and vinaigrette sauce

CHICONS & BLUE CHEESE 340
chicons (endives), apple, blue cheese,
roasted walnuts, grain Dijon mustard
and honey dressing

GOAT CHEESE & HONEY 380
bûche goat cheese, roasted walnuts & honey
toasts, served with cherry tomato confit,
apple, green salad and honey dressing

Desserts

CREME BRULEE 200
cream, egg and vanilla dessert,
topped with caramelised sugar

FONDANT AU CHOCOLAT 220
served with salted caramel sauce
and ice-cream (choose a flavour)

PROFITEROLES 240
French choux pastry filled with vanilla
ice-cream and topped with chocolate sauce

APPLE CRUMBLE 220
served with ice-cream (choose a flavour)

ARTISANAL ICE-CREAM 180
2 scoops - choose from: vanilla, chocolate,
salted caramel, hazelnut, pistachio,
coconut, mango and raspberry
add 1 scoop +80



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