

# À TABLE!

Dinner

**MONDAY TO THURSDAY: 16:00 - 23:00**

**FRIDAY TO SUNDAY: 16:00 - 00:00**

Brunch

**FRIDAY TO SUNDAY: 11:30 - 16:00**



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

# APERIO food

## TAPAS

<b>FRESH OYSTERS</b> (X3/X6/X12 PCS.).....	320/620/1,220
Fines de Claire #3, served with Mignonette and seafood sauce	
<b>SIGNATURE FRIES</b> 🌿 .....	140
hand-cut potato fries, served with homemade mayonnaise - <b>add mozzarella cheese on top +80</b>	
<b>SAUCISSON &amp; CORNICHON</b> (50G/100G).....	280/520
served with toasted bread and butter	
<b>BAKED CAMEMBERT &amp; HONEY</b> 🌿 .....	480
served with toasted bread	
<b>BEEF CARPACCIO</b> .....	280
NZ tenderloin thin-sliced raw beef, shaved Parmesan cheese and rocket salad	
<b>SAUTEED CLAMS</b> .....	240
fresh clams in garlic, white wine and tomato sauce, served with toasted bread. Italian style!	
<b>SEABASS TARTARE</b> .....	280
red onion, green apple, ginger, capers and sesame oil, served with toasted bread	
<b>DUCK RILLETTES</b> .....	220
homemade slow-cooked shredded duck breast, served with cornichons and toasted bread	
<b>MUSHROOM SOUP</b> 🌿 .....	180
mushrooms, cream, white onion, white wine and Parmesan cheese, served with toasted bread	
<b>GARLIC SHRIMPS</b> .....	240
sautéed with lemon and coriander	
<b>BLACK OLIVE TAPENADE</b> .....	260
mix olives and anchovies dip, served with toasted bread	
<b>BABA GANOUSH</b> 🌿 .....	220
eggplant and tahini dip, served with toasted bread	
<b>HAM &amp; CHEESE CROQUETTES</b> (X3/X6 PCS.).....	180/320
deep-fried Emmental cheese, Parma ham & bechamel bites	
<b>FRIED CALAMARI</b> .....	220
served with Tartare sauce	
<b>SPICY MEATBALLS</b> .....	240
minced pork meatballs, served with Nam Jim Jaew sauce	
<b>CHICKEN WINGS</b> .....	220
crispy wings, served with BBQ sauce	



## MIXED PLATTERS

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

<b>FRY ME TO THE MOON</b> (COMBO).....	<b>890</b>
chicken wings, ham & cheese croquettes, fried calamari, spicy meatballs and Signature fries	
<b>ASSORTED COLD CUTS</b> (MEDIUM/BIG).....	<b>790/1,290</b>
selection from our Chef, served with toasted bread and butter	
<b>SELECTION OF CHEESES</b> (MEDIUM/BIG).....	<b>790/1,290</b>
selection from our Chef, served with toasted bread and butter	
<b>COLD CUTS &amp; CHEESES</b> (MEDIUM/BIG).....	<b>790/1,290</b>
selection from our Chef, served with toasted bread and butter	

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

# MOULES-FRITES

400G MUSSELS OF THE MONTH, SERVED WITH SIGNATURE FRIES



<b>MARINIÈRE</b> .....	640
in classic and white wine sauce	
<b>POULETTE</b> .....	640
in cream and white wine sauce	
<b>BLUE CHEESE</b> .....	720
in blue cheese, cream and white wine sauce	
<b>THAI STYLE</b> .....	640
in green curry sauce	

## Bread & Buns

ALL SERVED WITH SIGNATURE FRIES

<b>BEEF BURGER</b> .....	380
homemade brioche bun, NZ Wagyu beef patty, Emmental cheese, Thousand Island sauce, red onion, fresh tomato, pickled cucumber and lettuce - <b>add smoked bacon +80</b>	
<b>CHICKEN BURGER</b> .....	340
homemade brioche bun, crispy chicken, cheddar cheese, Sriracha mayo, coleslaw, fresh tomato and lettuce - <b>add smoked bacon +80</b>	
<b>FISH BURGER</b> .....	340
homemade brioche bun, crispy fresh seabass, Tartare sauce, Emmental cheese, pickles, onion, lettuce and tomato	
<b>VEG' BURGER</b> .....	320
homemade brioche bun, mixed veggies patty, ranch dressing, Emmental cheese, pickles, onion, lettuce and tomato	
<b>CROQUE MONSIEUR</b> .....	280
French style Paris ham, Emmental cheese and bechamel toasty, served with green salad	
<b>CROQUE MADAME</b> .....	320
Croque Monsieur with sunny-side up egg on top, served with green salad	
<b>CROQUE TRUFFLE</b> .....	380
Parma ham, Brie cheese, black truffle paste and bechamel toasty, served with green salad	
<b>CROQUE VEGGIE</b> 🍄.....	260
eggplant, mushrooms, zucchini, tomato, Emmental cheese and bechamel toasty, served with green salad	

# 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

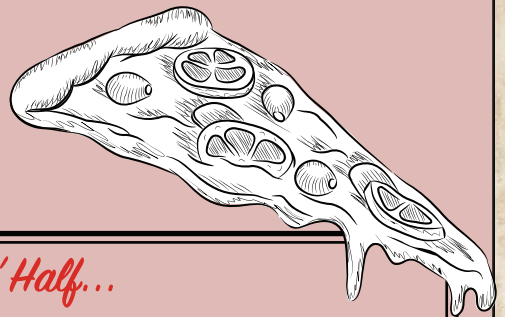
**FLAMMEKUECHE** ..... 360  
cream, mozzarella, bacon bites  
and white onion - Alsace Style!

**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

200g = 990  
400g = 1,950

## Bavette

200g = 650  
400g = 1,250

## Pork Chop

350g = 620  
700g = 1,190

## Salmon

200g = 690  
400g = 1,350

## Seabass

200g = 420  
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

# 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

