

25  26

FESTIVE MENU

CHERRY FASHIONED

Wild Turkey Bourbon,
Maraschino Cherry Liqueur,
Angostura bitters, cinnamon

370

LIPSY LYCHEE

Malfy Lemon Gin,
lychee purée, egg white,
Angostura bitters

390

LIEFMANS

Belgian red fruits beer,
served very cold with ice
(3,8%)

180 25CL 340 50CL

CHAMPAGNE

Champagne Telmont,
Réserve Brut, 2021

590 /GLASS

SEAFOOD PLATTER

Oysters x shrimps x black mussels x clams
served w/ mignonette and seafood sauces

M (X6 X8 X8 X8) 1,050
L (X12 X12 X12 X12) 1,890

ONION SOUP

Caramelized onions and beef stock,
served with grilled Gruyère cheese on toasted bread

180

FOIE GRAS TERRINE

Homemade traditional terrine, served with toasted brioche bread and onion jam

590

CHICKEN AND KALE SALAD

Grilled chicken fillet, roasted pumpkin, caramelised onions, walnuts,
feta cheese and ranch sauce

280

SEABASS PAPILLOTE

Baked fish fillet with white wine sauce, lemon, and mixed veggies

420

FOIE GRAS RAVIOLI

Homemade ravioli and foie gras with black truffle cream sauce

390

TARTIFLETTE SAVOYARDE

Traditional Alps Mountains dish with potatoes, bacon, Reblochon cheese,
cream and onions, served with green salad

420

LAMB SHANK BURGER

Homemade brioche bun, braised lamb shank, caramelised onions,
cheddar cheese and mint sauce, served with signature fries

390

SURF & TURF FESTIVE PLATTER

Lamb chop x bavette x chicken x red mullet x seabass x shrimps

(100G EACH) 1,690

(200G EACH) 3,290

Sides: sautéed veggies & garlic mushrooms / ratatouille / roasted potatoes

Sauces: mushroom cream / black peppercorn / lemon butter

FESTIVE CHEESE PLATTER

Selection of our chef, served with healthy garnish, salted butter & toasted bread

690

BÛCHE DE NOËL

Homemade chocolate sponge cake & white chocolate whipped cream

220

POIRE BELLE HÉLÈNE

Poached pear & chocolate sauce, served with vanilla ice-cream

320



Le Café
des Stagiaires
— BANGKOK —

BE HAPPY!



**THANK YOU
FRIENDS!**