

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

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	



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	

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

MOULES-FRITES

400G MUSSELS OF THE MONTH, SERVED WITH SIGNATURE FRIES



MARINIÈRE.....	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	

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

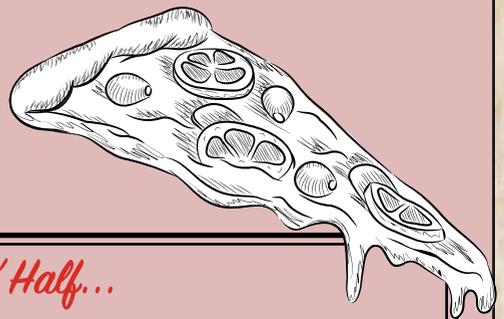
FLAMMEKUECHE 360
cream, mozzarella, bacon bites
and white onion - Alsace Style!

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

Paris ham, chicken breast and Tomme de Savoie,
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,
blueberry and raspberry
add 1 scoop +80

