



VALENTINE'S SPECIALS

(DINNER ONLY)

FRESH OYSTERS (3 PCS.) 390

Fines de Claire #3 with salmon roe, served with mignonette and seafood sauces

LOVE ELIXIR 180

Citrouille and Carrot soup with ginger, onions, white wine, croutons and roasted pumpkin and sesame seeds

SARDINES SALAD 260

French sardines with couscous in virgin sauce and fresh herbs

LANGOUSTINE THERMIDOR 380

with mushrooms, onions, cream, white wine, bechamel sauce and Parmesan cheese

TURBOT CEVICHE 360

France imported fish with avocado, mango, jalapenos, lime, red and spring onions

BRAISED LAMB SHANK 590

NZ lamb leg in a rich red wine sauce and vegetables

CHEESE PLATTER 490

selection from the Chef, served with toasted bread

STRAWBERRY PANNA COTTA 160

Cream, milk and gelatine served with strawberry compote

PINEAPPLE TATIN 180

Puff pastry, caramelized pineapple and choice of artisanal ice-cream

**SCAN HERE FOR
DRINKS AND FULL MENU**





**THERE ARE
NO STRANGERS
HERE, ONLY
DATES
YOU HAVE NOT
MET YET!**



@CAFESTAGIAIRES.BKK