

STARTERS

SPICY THAI SOUPS	Tom Yum - Lemongrass Shrimp Clear Soup	11
*Extra for wheat or rice noodles +6	Tom Kha - Coconut Milk Chicken Soup	11
	Kiew Nam - 3 Shrimps Dumplings Soup	12
THAI SALADS	Som Tam - Spicy Green Papaya Shrimp	18
	Yum Nuea - Spicy Lemongrass Beef Salad	19
	Yum Mammuang - Fresh Mango Shrimp Salad	18
HOT STARTERS	Chicken or Vegetarian Deep-Fried Spring Rolls	11
	Shrimp Deep-Fried Spring Rolls	12
	Shrimp, Pork or Vegetarian Dim Sum	11
TO SHARE	SUKHOTHAI - 10 Deep-Fried Spring Rolls & Homemade Pickles	26
	AYUTTAYA - 8 Dim Sum & Lemongrass Salad	26

STREET FOOD

PAD THAI	Chicken or Vegetarian	17
	Shrimp or Beef	18
VEGETABLES	Pad Phakbung - Chili & Garlic Thai Morning Glory	17
SIGNATURE RICES	Khao Pad Sapparot - Pineapple Shrimp Fried Rice	18
	Pad Kaprao - Basil Minced Chicken Crispy Egg Rice	19
	Gai Yang - Lemongrass Grilled Chicken Rice	19
THAI OMELET	Khai Jiaw - Plain Thai Omelet	17
Sriracha sauce		
Jasmine rice	Khai Jiaw Kung / Moo Sab - Shrimp or Minced Pork Thai Omelet	19

MAIN DISHES

*Served with Jasmine rice, add extra for other sides**

THAI SPICES	Chicken, Tofu or Seitan Hot Plate	25
Lemongrass		
Kaffir Leaves	Lemongrass, Kaffir Leaves & Green Peppercorns Beef Hot Plate	25
Green Peppercorns	Lemongrass, Kaffir Leaves & Green Peppercorns Shrimp Hot Plate	25
THAI CURRY	Green Curry Beef or Chicken	24
	Red Curry Shrimp	24
	Red Curry Pork & Bamboo Shoots	23
CHILI & GARLIC	Chili & Garlic Shrimp	24
COCONUT MILK	Coconut Milk Chicken or Shrimp	24
THAI BASIL	Thai Basil Beef or Shrimp	24
CASHEW NUTS	Cashew Nuts Chicken or Shrimp	24

* extra instead of Jasmine rice

Sticky Rice or Bowl of Vegetarian Fried Rice	+2
Stir-Fry Bean Sprouts or Mixed Vegetables	+6
Chicken Thai Fried Rice	+10

VEGAN & VEGETARIAN OPTIONS

Tofu, Seitan or Vegetables
No egg No fish sauce

SIDES

VEGETABLES	Chili & Garlic Thai Morning Glory.....	17
	Stir-Fry Bean Sprouts.....	10
	Stir-Fry Mixed Vegetables.....	10
RICES	Shrimp Thai Fried Rice.....	15
	Pineapple Shrimp Thai Fried Rice.....	18
	Chicken Thai Fried Rice.....	15
	Vegetarian Thai Fried Rice.....	15
	Jasmine Rice.....	5
	Sticky Rice.....	5
	Coconut Rice.....	6
NOODLES	Stir-Fried Vegetarian Noodles.....	17
	Stir-Fried Chicken Noodles.....	17
	Stir-Fried Shrimp Noodles.....	18

Let us know for Allergies!

Net Prices in Euro. All Taxes & service included. No checks. Visa & Mastercard, cash, NFC ONLY.

APERITIFS & THAI BEER

THAI BEER - 33cl	Singha.....	7
CHAMPAGNE - 75cl		88
PROSECCO - 75cl		55
COUPE - 12cl	Coupe de Champagne	16
	Coupe de Prosecco	12
	Cocktail Maison - <i>rice alcohol, white wine, lychee juice</i>	12
KIR - 12cl	Kir - <i>white wine, blackcurrant liqueur</i>	12
	Kir Royal - <i>blackcurrant liqueur, champagne</i>	16
COCKTAILS - 16cl	Spritz	12
	Mojito	15
	Mojito Basilic	18
	Piña Colada	15
	Gin Tonic	12
	Tequila Sunrise	12
	Blue Hawaiian	15
VIRGIN - 20cl	Colada	12
<i>alcohol free</i>	Sunrise	12
	Mojito	12

FRENCH WINES (PDO) by the Glass & Pitcher

		12cl	25cl	50cl
RED WINE	Bordeaux	8	12	20
	Côtes du Rhône	8	12	20
ROSÉ	Côtes de Provence	8	12	20
WHITE WINE	Chardonnay	8	12	20

HOUSE WINES by the Glass & Pitcher

		12cl	25cl	50cl
RED		5	8	12
ROSÉ		5	8	12
WHITE		5	8	12

Please Drink Responsibly! Let us know for Allergies!

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FRENCH WINES		37,50cl	75cl
RED	Bordeaux		35
	Saint-Émilion	33	55
	Beaujolais	18	35
	Brouilly		42
	Côtes du Rhône		35
ROSÉ	Côtes de Provence		42
	Sancerre Rosé		60
WHITE	Sancerre Blanc		60

WHISKIES & DIGESTIVES		
WHISKY - 4cl	Johnny Walker Red Label	13
	Johnny Walker Black Label	15
	J&B Rare	15
	Chivas Regal 12 years	15
DIGESTIVES - 4cl	Armagnac, Calvados, Cognac, Poire William, Cointreau, Grd Marnier...	15
	Dark Rhum, Porto, Tequila, Vodka, Martini, Suze	9
2cl	Ricard, Pastis 51, Rice Alcohol.....	9

SOFT DRINKS		
MINERAL WATERS	50cl - Evian or San Pellegrino	6
	1L - Evian or San Pellegrino	11
FRAPPÉ - 25cl	Thai Iced Tea	8
	Lemon Iced Tea.....	8
	Nam Baetoe - Pandan Iced Tea.....	8
	Thai Iced Coffee.....	8
	Iced Matcha	8
	Iced Matcha Latte.....	8
	Coconut Water.....	8
JUICE - 20cl	Soy Milk.....	6
	Lychee, Mango, Pineapple, Apple or Orange	6
SODA - 33cl	Cola, Cola Zero, Orangina, Sprite.....	6

DESSERTS

THAI	<i>Khao Niaw Mammuang</i> - Mango Sticky Rice.....	16
	Lychee Sticky Rice.....	16
	Mango Coconut Ice Cream Sticky Rice.....	9
	<i>Khanom Mokaeng</i> - Thai Custard & Coconut Ice Cream.....	12
	<i>Khanom Tan</i> - Toddy Palm Fruit Steamed Cake.....	12
	<i>Khanom Tom</i> - Fresh Shredded Coconut & Peanuts Thai Snow Pearls...	12
FRUITS	Fresh Mango.....	15
	Fresh Pineapple.....	12
	Lychee in syrup.....	6
ICE CREAM	Durian Popsicle.....	6
	Dark Rum Banane Flambé, scoop of Ice Cream.....	16
	Coupe Colonel - <i>Vodka & Lime Sherbet</i>	15
	3 Scoops: <i>Mango, Passionfruit, Coconut, Lime, Vanilla</i>	12
	1 Scoop	5
	Extra Whipped Cream.....	1
	Affogato - Vanilla Ice Cream in Espresso.....	8
	Affococo - Coconut Ice Cream in Espresso.....	8
CANDIED SWEET	Candied Ginger.....	6
	Sesame & Peanuts Nougat.....	6

HOT DRINKS

TEA	Jasmine Tea, Green Tea.....	4
	Ginger, Lemongrass, Fresh Mint, Kaffir Leaves Homemade Green Tea.....	7
	Oolong Tea.....	7
	Infusion Linden, Verbena, Tilleul, Rose, Chrysanthemum or Jasmine Flowers	7
COFFEES	Organic Espresso.....	3
	Espresso Lungo, Americano, French Noisette Espresso	4
	Decaffeinated Coffee.....	4
	Cappuccino, French Crème	8
	Latte, Hot Cocoa.....	8
	Soy Milk <i>Substitution</i>	1