

LES PETITES ENTRÉES DU BISTRO
BISTRO STARTERS

Salade de Laitue au Vieux Comté 🌿🌱 Bibb Lettuce French Dressing 12-Months Aged Comté Spring Onion Croutons	190
Salade Parisienne 🌿 Mixed Lettuce Paris Ham Diced Gruyere Crispy Brie	190
Oeufs en Meurette Poached Organic Egg Bacon & Mushroom Red Wine Sauce Crouton Spring Onion	190
★ Salade Niçoise 🌿🌱 Cooked Tuna Potato Cherry Tomato Green Beans Egg Little Gem Lettuce Black Olive Lemon Dressing	220
Tartare de Boeuf au Couteau 🌿 Hand-Cut Beef Tenderloin Traditional Condiments Toasted Homemade Sourdough Bread	450
Escargot au Beurre Persillé 6 Pieces 12 Pieces Farmed Snails from Bourgogne Parsley & Garlic Butter	390 780
Foie Gras Poêlé 1 Piece 2 Pieces 🌱 Duck liver Grated Garlic Bread Homemade Green & Yellow Mango Chutney Arugula Salad	490 950

LE BAR À FRUITS DE MER
CHILLED SEAFOOD & OYSTERS

Crevette Mayonnaise 🌿🌱 9 Steamed Shrimp served Chilled Homemade Mayonnaise Fresh Lemon	350
Snow Crab 🌿🌱 Chilled Snow Crab Claws Homemade Wasabi Mayonnaise Shallot Vinegar Fresh Lemon Seafood Sauce	450
Huître Fine de Claire Française 3 Pieces 6 Pieces Imported French Fine de Claire Oysters N2 Shallots Vinegar 🌿🌱 Seafood Sauce Fresh Lemon	350 690

À PARTAGER OU PAS
PLATES TO SHARE

Chips de Pomme de Terre 🌿🌱🌱 Potato Chips Secret Recipe Tomato Sauce	180
★ Pâté de Foie de Volaille Maison Homemade Chicken Liver Pâté Grilled Sourdough	250
Rillettes de Cochon 🌱 Homemade Slow-cooked Pork Rillettes Grilled Sourdough	250
Assiette de Fromage 🌿🌱 Cheese Platter 12-months Aged Comté Camembert Blue Cheese Condiments	320
Goujonettes de Cabillaud 🌱🌱 Crispy Cod Fish Finger Fresh Lemon Tartare Sauce	480
Sardines Millésimées à l'huile 🌱 Spanish Premium Canned Sardines Special Edition Grilled Sourdough Salted Butter Fresh Lemon	650
Plateau de Charcuterie 3 Pieces 5 Pieces 🌿🌱 Cured Ham Rosette Mortadella Chorizo Beef Bresaola Homemade Chicken Liver Pâté	480 899
Camembert au Four 🌱 Baked Camembert Cheese Honey Thyme Rustic Crispy Bread	890

LES SOUPES MAISON DU JOUR
BISTRO SOUP

Soupe à L'Oignon 🌿 Traditional Gratinated French Onion Soup Premium Emmental Cheese	180
★ Soupe Forestière aux Champignons 🌿🌱 en Croûte Feuilletée Mushroom Soup cooked in Puff Pastry Fresh Paris Mushrooms	190

POISSONS SIMPLES & GÉNÉREUX
FISH, SIMPLY COOKED

Saumon Grillé et Haricots Vert 🌱🌱 Grilled Atlantic Salmon Sautéed Green Beans with Fresh Garlic Vierge Sauce	520
★ Vol-au-Vent aux Fruits de Mer 🌱 Salmon & Seabass Quenelles Prawns Seared Scallops Black Mussels Puff Pastry Crustacean Sauce Creamy Spinach	750
Poisson-Beurre de l'Atlantique Poché 🌱🌱 Poached Black Cod Provençal Vegetables Beurre Blanc Sauce	890

LES CLASSIQUES DU BISTRO
BISTRO FAVOURITES

★ Omelette aux Chips 🌱 Classic Egg Omelette Gruyère Homemade Potato Chips	250
Quiche au Saumon 🌱 Salmon Quiche Creamy Egg Custard Shortcrust pastry Seasonal salad	250
★ Coquillettes au Jambon de Paris Coquillettes Pasta Cooked Pork Ham Cream Sauce Grated Gruyère <i>Supplément Fresh Black Truffle +80</i>	280
Saucisse de Toulouse 🌱 Seared Pork Sausage Buttery Mash Potato Roasted Garlic Grain Mustard Sauce	380
Tagliatelle Boeuf Wagyu Bourguignon Slow-Braised Wagyu Beef Bourguignon Red Wine Jus Mushrooms Pearl Onions Fresh Tagliatelle	380
Burger Raclette Cheese Black Angus Minced Beef Melted Raclette Cheese Potato Hashbrown Caramelized Onion Tomato Cos Lettuce	490
Cuisse de Canard Confit 🌱 Slow Cooked Duck Leg in Duck Fat Sautéed Potatoes & Paris Mushrooms Wholegrain Mustard Sauce	520
Côte de Porc Fermier 🌱 Farm-raised Pork Chop Thyme Jus Sautéed Mushroom Buttery Potato Mash	590
Cordon Bleu de Poulet Breaded Chicken Breast Paris Ham Gruyère Cheese Fresh Sautéed Green Beans Béchamel Sauce	650

POUR LES GRANDES FAIMS
PREMIUM CUTS & SPECIAL PLATES

★ Bavette Wagyu Sauce au Poivre Wagyu Flank Steak Seasonal Market Vegetables Marinated Cherry Tomato Black Pepper Sauce	750
Entrecôte de boeuf Black Onyx 🌱 Grilled Black Onyx Beef Rib-Eye Hand-Cut French Fries Bistro Salad Café de Paris Sauce	1,790
Plateau de Fruits de Mer 🌱🌱🌱 Seafood on Ice served with Fresh Mayonnaise Shallot Vinegar Fresh Lemon 3 Fine de Claire Oysters N2 3 Rock Lobsters 2 Tiger Prawns 6 White Prawns 1 Scallop Carpaccio	1,190

★ LE PLAT DU JOUR — COMME À PARIS
DAILY SPECIAL

LUNDI ~ MONDAY 🌱🌱 Cassoulet Garni White Bean Stew Smoked Sausages from Toulouse Salted Meat	590
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MARDI ~ TUESDAY Choucroute Garnie 🌱🌱 Sauerkraut Smoked Sausages Salted Meat Potato	590
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MERCREDI ~ WEDNESDAY Oysters & Vins Gratinated Fine de Claire Oysters N2 (6 Pcs. 12 Pcs.) Spinach Béchamel Sauce Cheese 6 Pcs. + 1 Glass of wine 12 Pcs. + 1 Bottle of wine	999 1,999
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JEUDI ~ THURSDAY Poisson du Jour 🌱🌱 Served with Market Seasonal Vegetables & Beurre Blanc	590
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 VENDREDI ~ FRIDAY Unlimited Steak & Frites Grilled Black Angus Beef Striploin Beurre Maître d'hôtel French Fries	999/Person
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SAMEDI ~ SATURDAY Moules-Frites 🌱🌱 1kg Fresh Mussels cooked in White Wine Unlimited French Fries	999
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DIMANCHE ~ SUNDAY Soirée Crêpes & Galettes Galette Complète OEuf Jambon de Paris Fromage Béchamel	220
Galette Forestière 🌱 Champignons Oignons Fromage Crème	220
Galette Poulet Fromage Poulet rôti Fromage Béchamel Oignons	220
Galette au Saumon 🌱 Béchamel OEuf Saumon fumé	220
Crêpes au sucre à volonté Unlimited Crêpes with Sugar	300



★ Signature dish 🌿 Vegetarians 🌱 Vegan 🌱 Sustainable fish 🌿 Contains nuts 🌱 Gluten free 🌱 Lactose free

If you have any food allergies or prefer not to include any ingredients in your food, please inform the staff before ordering.
All prices are in Thai Baht (THB) and are subject to a 10% service charge and 7% government tax.