

## Set Lunch (available on Tuesday - Friday)

Small set	: Main dish or Kway Teow or Bamee Hang or Yen Ta Fo	13,90 €
Medium set	: Starter + Main dish or Main dish + Dessert	17,50 €
Big set	: Starter + Main dish + Dessert + 1,50 € For a soda or water bottle (still or sparkling) + 2,00 € For lychee or coconut drink + 3,50 € For a thai beer	20,50 €

**Starter (one starter of your choice)**  
**Choice of one of the day's Starters**

### Main dishes



- **Kway Teow soup** with stewed pork boiled with pork bones and thai spices to get an aromatic base. Served with noodles of choice (rice noodles, wheat noodles, soy vermicelli...), pork meatballs and vegetables (bean sprouts, water bindweed, coriander and chives)



- **Bamee Hang**, wheat noodles served with homemade sauce and meat of your choice (Lacquered pork, Crispy pork, Tofu, Duck+2,5€)



- **Yen Ta Fo soup**, soup boiled with pork bones, served with noodles of your choice (rice noodles, wheat noodles, soy vermicelli...), with shrimps, squids, fish meatballs and vegetables (bean sprouts, water bindweed, coriander and chives)

**Crispy pork or lacquered pork supplement**

+ 3 €

**Or**  
**Choice from one dish of the day**

**Desserts (Choice from one of the desserts of the day)**

## À la Carte

### Starters



**Tapioca balls with pork filling** (*Balls of steamed tapioca stuffed with filled caramelized seasoned ground pork, sweet pickled radish, and peanuts. It is served with green lettuce, coriander, fresh chili and topped with fried garlic.*)

7,50 €



**Nem Thadeua** (*Crispy rice salad with thai pork sausage, peanuts and chives*)

12,90 €



**Chicken or vegetarian spring rolls**

6,50 €



## Main dishes



**Kway Teow with stewed pork** boiled with pork bones and thai spices to get an aromatic base, served with noodles of your choice (rice noodles, wheat noodles, soy vermicelli...), pork meatballs and vegetables (bean sprouts, water bindweed, coriander and chives) 13,90 €

**Crispy pork or lacquered pork supplement** + 3 €



**Kuay Teow Reua ( Boat noodles )** boiled with pork bones and thai spices to get an aromatic base and blood-based broth. served with noodles of your choice (rice noodles, wheat noodles, soy vermicelli...), pork meatballs and vegetables (bean sprouts, water bindweed, coriander and chives) 14,50 €

**Crispy pork or lacquered pork supplement** + 3 €



**Yen Ta Fo soup**, soup boiled with pork bones, served with noodles of your choice (rice noodles, wheat noodles, soy vermicelli...), with shrimps, squids, fish meatballs and vegetables (bean sprouts, water bindweed, coriander and chives) 13,90 €



**Bamee Hang**, wheat noodles served with homemade sauce and meat of choice.

*Lacquered pork* 13.90 €

*Crispy pork* 13.90 €

*Duck* 16.40 €

*Tofu* 13.90 €

*Crispy pork or lacquered pork supplement* + 3 €



**Tom Yum Kung soup** ( Shrimps served in a broth with mushrooms, lemongrass, shallot, kaffir lime leaves, lemon juice, chili paste, galangal and coriander) 15,50 €



**Sai Oua or Pork and Lemongrass sausage** (Northern style traditional Thai grilled sausage, It is made with ground pork, a large quantity of fresh aromatics such as lemongrass, galangal, garlic, and makrut lime leaf and aromatic curry mix and then grilled.) 12,90 €



**Isaan sausage** (*Northeast style traditional Thai grilled sausage, It is made from two primary ingredients, pork, and rice.*)

12,90 €



**Thai beef salad** (*grilled beef, mixed with Thai herbs (lemongrass, kaffir leaf, galangal, coriander, Thai basil, lemon juice, fish sauce and grilled rice.)*)

15,90 €



**Thai duck salad** (*grilled duck breast, mixed with Thai herbs (lemongrass, kaffir leaf, galangal, coriander, Thai basil, lemon juice, fish sauce and grilled rice.)*)

16,90 €

### Dish served only for dinner



**Nems Neung, to share** (*grilled pork dumplings served with vegetables and homemade Vietnamese special sauce.*)

34,90 €

## Thai salads ( Yum ยำ and Tum ส้มตำ)

**It has to specify if you want it with or without Plara. Plara sauce is a stronger fish sauce. Moreover, it is important to specify the level of chili you want.**



**Papaya salad ( Fresh green papaya with lemon juice, tomato, homemade sauce and peanuts.)**

10,50 €



**Papaya salad (Som Tum Poo Plara) ( Fresh green papaya with lemon juice, tomato, homemade sauce, salted crab and Plara sauce).**

12,50 €



**Tum Thad ( ตำถาด ) à partager**

*Green papaya salad with pork pate, thai pork sausage, rice vermicelli, Thai snail, raw salmon and crispy pork skin.* 24,90 €



**Tum Soi ( ตำข้าว )**

*Fresh green papaya in a homemade sauce with rice vermicelli, tomatoes, lemon juice, salted crab and bean sprouts.*

15,50 €



**Tum Pa ( ตำป่า )**

*Fresh green papaya in a homemade sauce with salted crab, bean sprouts, tomatoes, lemon juice, Thai snail, rice vermicelli and vegetables.*

16,90 €



**Tum Mama Talay ( ตำแม่น้ำทะเล )**

*Seafood (crab, squid, octopus, mussels, shrimps) in a homemade sauce with tomatoes and wheat noodles.*

24,90 €



**Plara Chicken Feet Salad** (*Chicken feet in homemade sauce with tomatoes.*)

14,90 €



**Chicken Feet Salad** (*Boneless chicken feet in a homemade sauce with onions, celery, chives, coriander.*)

13,90 €



**White pork sausage salad** (*White pork sausage in a homemade sauce with red onions, coriander, chives.*)

13,90 €



**Octopus salad** (*Octopus salad in a homemade sauce with red onions, celery, chives, coriander.*)

15,90 €



### **Crab Salad**

Crabs in a homemade sauce with red onions and chives.

17,90 €



### **Seafood Salad**

Seafood (crab, squid, octopus, mussels, shrimps) in a homemade sauce with red onion and chives.

27,90 €



Rice vermicelli in a homemade sauce with tomatoes, crispy fish.

16,90 €



Yellow egg in homemade sauce with tomatoes, red onion, coriander et chives.

15,50 €

### supplement

Yellow egg  
White pork sausage

2,00 €  
3,00 €

### Accompaniment

Rice  
Sticky rice  
Rice vermicelli

2,50 €  
3,00 €  
5,50 €

## Desserts



**Mango sticky rice**

6,50 €



**Coconut pearls**

5,50 €



**Tub Tim Grob** - Crunchy and refreshing water chestnuts pieces are wrapped in soft and chewy tapioca dough, resembling red ruby gems. The dessert is served in rich and creamy coconut milk infused with pandan flavors, jackfruit and palmyra fruit.

6,50 €



**Chao Kuay** ເຈົກ້າຍ Gelée d'herbes médicinales. Servi avec du sucre roux, des glaçons et un sirop maison.

5,90 €

## Drinks

### Soda

Coca cola	3,50 €
Coca zéro	3,50 €
Schweppes (agrume ou tonic)	3,50 €
Fanta (citron, fruit du dragon, orange)	3,50 €
Sprite	3,50 €
Orangina	3,50 €
Perrier	3,50 €
Cristaline	3,50 €

### Jus fruits

Jus coco avec pulpe	3,60 €
Jus de litchi	3,90 €

### Bière thaï

Chang	5,00 €
Singha	5,00 €

### Vin Costière de Nîmes - Château d'Or et de Gueules

Les Cimels Bio 2021 (verre)	5,90 €
Parle à mon fût Rosé Bio 2021 (verre)	6,90 €
Les Cimels 2021 (Rouge 75cl Bio)	23,00 €
Parle à mon fût ! (Rosé 75cl Bio)	25,00 €
Mon fût c'est du poulet (Rouge 75cl Bio)	28,00 €
Qu'es Aquo (Rouge 75cl Bio)	38,00 €

### Café

Expresso	2,00 €
Double expresso	3,50 €
Cappuccino	2,50 €
Café au lait	2,50 €
Café long	2,00 €
Chocolat chaud	3,50 €
Café noisette	2,20 €
Thé chaud	2,20 €

### Thé thaï (froid)

Thé thaï au citron (ชามะนาว)	3,90 €
Thaï latte (ชานมเย็น)	5,70 €
Thaï pinky latte ( นมเย็น )	5,70 €
Taro (ເຜືອກ)	5,70 €
coco (มะพร้าว)	5,70 €
Melon (ແຄນຕາລຸປ)	5,70 €

### Topping

Tapioca (ไข่มุก)	0,90 €
Gelée de fruit (ฟรีตสลัด)	1,00 €

