

Set Lunch

Small set	: Dish of the day + (rice) or Main dishes below	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) and fried garlic.



Kway Teow Hang Served with rice noodles, with stewed pork, homemade sauce, with vegetables (bean sprouts, water bindweed, coriander and chives) and fried garlic.



- **Bamee Hang**, wheat noodles served with homemade sauce and meat of your choice (Lacquered pork, Crispy pork, Tofu, Duck+2,5€) and vegetables (bean sprouts, water bindweed, coriander and chives) and fried garlic.

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.*)

7,90 €



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

13,50 €



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) *and fried garlic*.

13,90 €
+ 3 €

Crispy pork or lacquered pork supplement



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) *and fried garlic*.

14,50 €
+ 3 €

Crispy pork or lacquered pork supplement



Kway Teow Hang Served with rice noodles, with stewed pork, with homemade sauce, with vegetables (bean sprouts, water bindweed, coriander and chives) *and fried garlic*.

13.90 €



Kway Teow Tom Yum Served in a Tom Yum broth (pork broth, lemongrass, kafir leaves, galangal, chilli oil) with noodles of your choice (rice noodles, wheat noodles, soy vermicelli...) with its sauce homemade with shrimps, fish balls, squid, and vegetables (bean sprouts, water spinach, coriander and chives) *and fried garlic*.

13.90 €



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) *and fried garlic*.

13,90 €



Bamee Hang, wheat noodles served with homemade sauce with vegetables (bean sprouts, water bindweed, coriander and chives) *and fried garlic 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 €



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

Lacquered pork	14.50 €
Crispy pork	14.50 €
Duck	17.00 €
Tofu	14.50 €

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) 15,90 €



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 Plara) (Fresh green papaya with lemon juice, tomato, mombin peel, homemade sauce, Plara sauce and jumbay seeds).

12,50 €



Papaya salad (Tum Luang Prabang) (Fresh green papaya cut into strips with lemon juice, mombin peel, shrimp paste, tomato, homemade sauce and Plara sauce).

12,50 €



Tum Thad (ต้ม霞) 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 (ต้มข้าว) Fresh green papaya in a homemade sauce with rice vermicelli, tomatoes, mombin peel, lemon juice and bean sprouts.

15,50 €



Tum Sen Lek (Rice Noodle Salad) (Rice noodle with lemon juice, tomato, mombin peel, homemade sauce , Plara sauce, pork sausage and jumbay seeds).

12,90 €

**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 (ตำแมม่าทะเล)**

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

24,90 €

**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 €

Supplement

Yellow egg	2,00 €
White pork sausage	3,00 €

Accompaniment

Rice	2,50 €
Sticky rice	3,00 €
Rice vermicelli	5,50 €

Desserts



Mango sticky rice 6,50 €



Peanuts 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 ເຈົ້າງ ຈີລັງ d'herbes médicinales. Servi avec du sucre roux, des glaçons et un sirop maison. 5,90 €

Drinks

Soda (33cl)

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

3,50 €
Fruit juice

Coconut juice with pulp 3,60 €
Lychee juice 3,90 €
Orange juice 3,50 €
Ananas juice 3,50 €

Coffee

Expresso 2,00 €
Double expresso 3,90 €
Cappuccino 2,50 €
Coffee with milk 2,50 €
long black coffee 2,00 €
Hot chocolate 3,50 €
Hazelnut coffee 2,20 €

Hot tea
3,50 €

Thai jasmine tea
Thai green tea
Thai rose tea
Classic thai tea

Thai tea with milk

Thai latte	(ชานมเย็น)
Thai pinky latte	(นมเย็น)
Taro	(เผือก)
Coco	(มะพร้าว)
Melon	(แคนตาลูป)
Banana	(กล้วย)

5,70 €
Homemade seasonal drink

Hibiscus drink (น้ำกระทุงเจี๊ยบ)
Longan drink (น้ำลำไย)
Woodapple drink (น้ำมะตูม)
Thai lemon tea (ชามะนาว)

4,50 €
Topping

Tapioca (ไข่มุก)
Gelée de fruit (ฟรีดสลัด)

1,00 €
Thai beer

Leo
Chang
Singha

5,00 €

THAÏ - BAAN



Wines

	By the glass	Bottle
Costière de Nîmes - Château d'Or et de Gueules		
Trassegum 2022 (White 75cl Bio)	29,00 €	
<i>Straw yellow color, nose of jasmine and peach blossoms. A complex balance provided by the fat of the Roussanne fermented in barrels and the liveliness of the Grenache and Rolle kept on the fruit. A full and long mouth.</i>		
Parle à mon fût ! 2021(Rosé 75cl Bio)	6,90 €	25,00 €
<i>Syrah 80%, Grenache 20%. Bright light pink color. Nose with notes of small red and black fruits. Mouth dominated by the freshness of Syrah and its light spices then completed by the roundness of Grenache.</i>		
Les Cimels Bio 2021 (Red 75cl Bio)	5,90 €	23,00 €
<i>Made from a balanced blend of Syrah, Carignan and Grenache with controlled yields, this purple-colored wine releases notes of red fruits and sweet spices.</i>		
Mon fût c'est du poulet (Red 75cl Bio)	28,00 €	
<i>Syrah 70%, Grenache 30%. Lots of velvet, generosity, a gourmet wine to share without too much moderation.</i>		
Qu'es Aquo (Rouge 75cl Bio) Red 75cl Bio	38,00 €	
<i>Old Carignan, 80 years old. Very beautiful garnet color. Warm, frank and floral nose. The tannins are fleshy and silky at the same time. Aromas of kirche cherries associated with notes of peat, the mouth is velvet, the freshness gives great finesse to this nectar.</i>		
Vouvray - Catherine et Pierre Breton		
Pierres rousses (White 75cl Bio)	32,00 €	
<i>Dry Chenin, from old clay-limestone plots. A great dry white that combines honey and flint on the palate...</i>		

