

# SET LUNCH

Small

special menu or Main dishes below

13,90 €

Medium

Starter + Main dish or Main dish + Dessert

17,90 €

Big

Starter + Main dish + Dessert

21,90 €

+ 1,50 € For a soda or water bottle (still or sparkling)

+ 2,50 € For lychee or coconut drink

+ 4,50 € For a thai beer

Starter (one starter of your choice)

Choice of one of the day's Starters

## MAIN DISHES

### Kway Teow

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

Crispy pork or lacquered pork supplement

+ 3 €



### 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.

Crispy pork or lacquered pork supplement

+ 3 €



### Bamee Hang

Wheat noodles served with homemade sauce and meat of your choice ( Lacquered pork, Crispy pork, Tofu, Duck+3,5€ ) and vegetables (bean sprouts, water bindweed, coriander and chives) and fried garlic.

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)

**THAÏ BAAN**

# À la Carte STARTERS

**Tapioca balls  
with pork filling**



8,50€

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.

**Nem Thadeua**



13,50€

Crispy rice salad with thai pork sausage, peanuts and chives

**Chicken or vegetarian  
spring rolls**



7,90€

# Main dishes

## KWAY TEOW MOO TOON WITH STEWED PORK ก່วยเตีຍວໝຸດຸນ

13,90 €

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.

**Crispy pork or lacquered pork supplement**

+ 3 €

## KWAY TEOW REUA ( BOAT NOODLES ) ก່ວຍເຕີຍເຮືອນ້ຳຕກ

14,50 €

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.

**Crispy pork or lacquered pork supplement**

+ 3 €

## KWAY TEOW HANG ก່ວຍເຕີຍແຫ່ງ

13,90 €

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

**Crispy pork or lacquered pork supplement**

+ 3 €

## KWAY TEOW TOM YUM ก່ວຍເຕີຍຕັ້ນຢາ

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, peanut and vegetables (bean sprouts, water spinach, coriander and chives) and fried garlic.

**Crispy pork or lacquered pork supplement**

+ 3 €

14,90 €

## YEN TA FO ເບີນຕາໄວ

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.

**Crispy pork or lacquered pork supplement**

+ 3 €

14,90 €

## BAMEE NAM MOO DANG ບະນີ້ນ້ຳໝູແດງ

Served in pork broth with wheat noodles with lacquered pork, vegetables (bean sprouts, coriander and chives) and fried garlic.

**Crispy pork or lacquered pork supplement**

+ 3 €

13,90 €

## BAMEE HANG បាមីហេង

Wheat noodles served with homemade sauce with vegetables (bean sprouts, water bindweed, coriander and chives) and fried garlic and meat of choice.

13,90 €

- Lacquered pork 13,90 €
- Crispy pork 13,90 €
- Duck 18,90 €
- Tofu 13,90 €

**Crispy pork or lacquered pork supplement**

+ 3 €



## TOM YUM KUNG SOUP តើមយោកង់

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 ໄສ៉អ៉ា

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 ໄສ៉ករកអ៉សាប

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

12,90 €

## THAI BEEF SALAD លាបលើវិណ្ឌ

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 លាបបឹណ្ឌ

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

17,90 €



## CRISPY PORK អូករំបុះ

12,90 €



## DISH SERVED ONLY FOR DINNER NEMS NEUNG, TO SHARE ឃុំនំង

Grilled pork dumplings served with vegetables and homemade vietnamese special sauce.

34,90 €

# Thai salads

## Yum ຢຳ and Tum ສ້ານຕຳ

Papaya salad

10,50€



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

Tum Pa

17,90€



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

Fresh green papaya with raw shrimp, lemon juice, tomato, mombin peel, homemade sauce, Plara sauce and jumbay seeds

Papaya salad (Som Tum Plara) 12,50€



Tum Luang Prabang

12,50€



Fresh green papaya cut into strips with lemon juice, mombin peel, shrimp paste, tomato, homemade sauce and Plara sauce.

Tum Kung Sod

18,50€



## Tum Soi

15,50€



Fresh green papaya in a homemade sauce with rice vermicelli, tomatoes, mombin peel, lemon juice and bean sprouts.

## Tum Thad

24,90€



Green papaya salad with pork pate, thai pork sausage, rice vermicelli, octopus, mussels, squid and crispy pork skin.

## Tum Mama Talay

15,50€



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

## Tum Hoy Dong

13,50€



Fresh green papaya with lemon juice, crab paste, tomato, carrot, mombin skin, homemade sauce, Plara sauce, marinated mussels and faux mimosa seeds and ngo gai  
**Tum Soi Hoy Dong (+ rice vermicelli )**

+ 3 €

## Tum Hoy Krang

17,90€



Cockles with lemon juice, pork pâté, homemade sauce, tomatoes and ngo gai.

## Octopus salad



15,90€

Octopus salad in a homemade sauce with red onions, celery, chives, coriander

## White pork sausage salad



13,90€

## Chicken Feet Salad



13,90€

Boneless chicken feet in a homemade sauce with onions, celery, chives, coriander

## Crab Salad



18,90€

Crabs in a homemade sauce with red onions and chives.

## Accompaniment



RICE

2,50€



STICKY RICE

3,50€



RICE VERMICELLI

5,50€

# Desserts

Mango sticky rice



6,90€

6,90€

Banana sticky rice



5,50€

Sticky rice and red beans cooked with coconut milk and pandan juice. All wrapped in a banana leaf with a slice of banana, then steamed. Served with grated coconut, sesame seeds and coconut milk.

Tub Tim Grob



6,50€

Peanuts coconut pearls



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.

Chao Kuay



5,90€

Medicinal herb jelly. Served with brown sugar, ice cubes, caramel, milk and homemade syrup.

# Nos Bingsus

Thai tea



Small 8,90 €

Big 12,50 €

Matcha



Small 8,90 €

Big 12,50 €

Melon



12,90 €

Taro



Small 12,50 €

Big 15,90 €

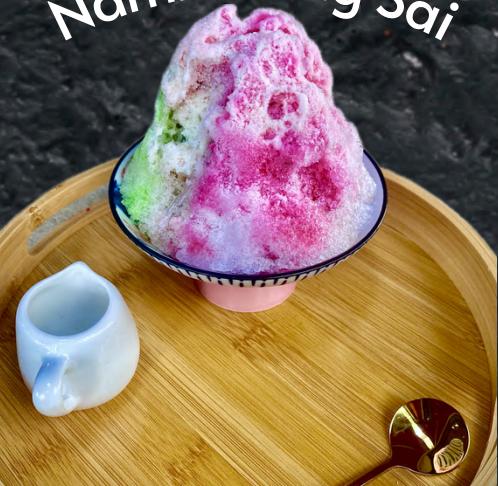
Coco thai topping



Small 12,50 €

Big 15,90 €

Namkhaeng Sai



Small 7,90 €

Big 12,00 €

Coco +peanut



Small 8,90 €

Big 12,50 €

# Drinks

<b>Soda (33cl)</b>	<b>3,50 €</b>	<b>Fruit juice</b>	
Coca cola		Coconut juice with pulp	<b>3,90 €</b>
Coca zero		Lychee juice	<b>4,50 €</b>
Schweppes (agrume ou tonic)		Mango juice	<b>4,50 €</b>
Fanta (citron, fruit du dragon, orange)			
Sprite		<b>Hot tea</b>	<b>3,50 €</b>
Orangina		Thai jasmine tea	
Perrier		Classic thai tea	
Cristaline (50cl)		Oolong tea	
<b>Coffee</b>		<b>Thai beer</b>	<b>5 €</b>
Expresso	<b>2,00 €</b>	Leo	
Double expresso	<b>4,00 €</b>	Chang	
Long black coffee	<b>2,00 €</b>	Singha	

# WINES

## By the glass

## Bottle

<b>Costière de Nîmes - Château d'Or et de Gueules</b>		
<b>Trassegum 2022 (White 75cl Bio)</b>		<b>29,00 €</b>
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.		
<b>Parle à mon fût ! 2021(Rosé 75cl Bio)</b>		<b>25,00 €</b>
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.		
<b>Les Cimels Bio 2021 (Red 75cl Bio)</b>		<b>23,00 €</b>
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.		
<b>Mon fût c'est du poulet (Red 75cl Bio)</b>		<b>28,00 €</b>
Syrah 70%, Grenache 30%. Lots of velvet, generosity, a gourmet wine to share without too much moderation.		
<b>Qu'es Aquo (Rouge 75cl Bio) Red 75cl Bio</b>		<b>38,00 €</b>
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.		
<b>Vouvray - Catherine et Pierre Breton</b>		
<b>Pierres rousses ( White 75cl Bio)</b>		<b>32,00 €</b>
Dry Chenin, from old clay-limestone plots. A great dry white that combines honey and flint on the palate...		