

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



- **Bamee Hang** บะหมี่แห้ง
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 สาคูไส้หมู

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 แห่ำນมคลอก

Crispy rice salad with thai pork sausage, peanuts and chives

13,50 €



Chicken or vegetarian spring rolls 4 pcs

7,50 €

Main dishes



Kway Teow Moo Toon with stewed pork กวยเตี๋ยวหมูตุน

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) กวยเตี๋ยวเรือน้ำตก

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 กวยเตี๋ยวแห้ง

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 กวยเตี๋ยวต้มยำ

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.*

14,50 €



Yen Ta Fo เย็นตาโฟ

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.*

14,50 €

Bamee Hang บะหมี่แห้ง

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	16,50 €
Tofu	13,90 €



Crispy pork or lacquered pork supplement

+ 3 €



Tom Yum Kung soup ต้มยำกุ้ง

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 ໄສ້ວ້າ

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 ໄສ້ກຣອກເສັນ

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

12,90 €



Thai beef salad ລາບເນື້ອ

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 ລາບເປີດ

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 ແນນມເນື້ອງ

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 (Som Tum Thai) ส้มตำไทย

Fresh green papaya with lemon juice, tomato, homemade sauce and peanuts.

10,50 €



Papaya salad (Som Tum Plara) ส้มตำปูปลาฯ

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

12,50 €



Papaya salad (Tum Luang Prabang) ตำหลวงพระบาง

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

12,50 €



Tum Thad ตำถาด à partager

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

24,90 €



Tum Soi ตำข้าว

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

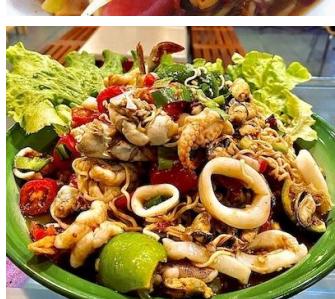
15,50 €



Tum Pa ตำป่า

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

17,90 €



Tum Mama Talay ตำมาม่าทะเล

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

24,90 €

**Tum Hoy Krang** ตำเหลาหอยแครง หมูยอ

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

17,90 €

**Tum Hoy Dong** ตำหอยดอง

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 Hoy Dong ตำหอยดอง

13,50 €

Tum Soi Hoy Dong ตำข้าวหอยดอง (+ rice vermicelli and vegetables)

16,50 €

**Chicken Feet Salad** ยำเล็บมือนาง

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

13,90 €

**White pork sausage salad** ยำหมูยอ

White pork sausage in a homemade sauce with red onions, coriander, chives

13,90 €

**Octopus salad** ยำปลาหมึก

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

15,90 €

**Crab Salad** ยำปูม้า

Crabs in a homemade sauce with red onions and chives.

17,90 €

**Seafood Salad** ยำรวมทะเล

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

27,90 €

Miang Talay เมี่ยงทะเล

Seafood with hot seafood sauce, vegetables and rice vermicelli



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XL (2 peoples)

18,90 €

35,90 €

Accompaniment

Rice	ข้าวสวย	2,50 €
Sticky rice	ข้าวเหนียว	3,50 €
Rice vermicelli	ขนมจีน	5,50 €



Desserts



Mango sticky rice ข้าวเหนียวมะม่วง 6,90 €
Sticky rice cooked in coconut milk and pandan juice served with fresh mango, coconut milk and sesame seeds.



Peanuts coconut pearls ขันมดัม 5,50 €
Shredded coconut stir-fried with peanuts. All rolled in a ball of glutinous rice flour dough with pandanus juice.



Tub Tim Grob หับทิมกรอบ 6,50 €
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 เจากวย 5,90 €
Medicinal herb jelly. Served with brown sugar, ice cubes, caramel, milk and homemade syrup.



Banana sticky rice ข้าวต้มหัวหนอง 6,50 €
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.

Drinks

Soda (33cl)	3,50 €
Coca cola	
Coca zero	
Schweppes (agrume ou tonic)	
Fanta (citron, fruit du dragon, orange)	
Sprite	
Orangina	
Perrier	
Cristaline (50cl)	

Fruit juice	3,50 €
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	
Classic thai tea	

Thai tea with milk	5,70 €
Thai latte	(ชานมเย็น)
Thai pinky latte	(นมเย็น)
Taro	(ເຜືອກ)
Coco	(ມະພວ້າວ)
Melon	(ແຄນຕາລຸບ)
Banana	(ກລັວຍ)
Oliang (thai coffee)	(ໂອເລີ່ຍງ)
Matcha	(ມ້າທຈະ)

Homemade seasonal drink	4,50 €
Hibiscus drink	(ນ້ຳກະຮົງເຈິຍນ)
Longan drink	(ນ້ຳລໍາໄຍ)
Woodapple drink	(ນ້ຳມະດູມ)
Thai lemon tea	(ຂາມະນາວ)

Topping	1,00 €
Tapioca (ໄຕປຸກ)	
Gelée de fruit (ຝຶກສລັດ)	

Thai beer	5,00 €
Leo	
Chang	
Singha	

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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)	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>		

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