

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**

8,90€



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

Woonsen Sausage

9,50€



Traditional Thai grilled sausage, It is made from three primary ingredients, pork, rice and soy vermicelli.

**Chicken or vegetarian
spring rolls**

7,90€



Main dishes



KWAY TEOW MOO TOON WITH STEWED PORK ก๋วยเตี๋ยวหมูตุ๋น

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) ก๋วยเตี๋ยวเรือน้ำตก

14,90€

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 REUA MOHFAI (BOAT NOODLES)

ก๋วยเตี๋ยวเรือน้ำตกหม้อไฟ

To share Pork broth thickened with blood, simmered pork, pork, pork balls, pork liver, served in a hot pot with its noodles (rice noodles, rice vermicelli, mama and wheat noodles), vegetables (bean sprouts, water bindweed, coriander, chives and basil) and fried garlic

2 persons 38 €

4 persons 69 €

KWAY TEOW HANG ก๋วยเตี๋ยวแห้ง

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 €



13,90 €

KWAY TEOW NAM SAI ก๋วยเตี๋ยวน้ำใส

Served in a clear pork broth with noodles of your choice (rice noodles, wheat noodles, soy vermicelli, etc.) with minced pork, fish balls, vegetables (bean sprouts, water spinach, coriander, chives and basil) and fried garlic

13,90 €



KWAY TEOW TOM YUM ก๋วยเตี๋ยวต้มยำ

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 ยี่นตาโฟ

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€



YEN TA FO TOM YUM ยี่นตาโฟต้มยำ

Served in a Tom Yum broth and Yen Ta Fo sauce (pork broth, lemongrass, kaffir leaves, galangal, chili oil) with noodles of your choice (rice noodles, wheat noodles, soy vermicelli, etc.) with its homemade sauce with shrimp, fish balls, squid, minced pork, vegetables, (bean sprouts, water spinach, coriander and chives), peanuts and fried garlic

16,90€



BAMEE NAM MOO DANG บะหมี่น้ำหมูแดง

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€



13,90€

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

18,90 €

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€



MAMA TOM YUM MOH FAI

Mama noodles (wheat noodles) and seafood served in a broth (lemongrass, shallot, kaffir lime leaves, lemon juice, chili paste and galangal) with mushrooms, fish balls, egg yolks, long coriander and coriander.

2 peoples

36,90 €

4 peoples

69,90 €



TOM YUM RUAM MIT TALAY MOHFAI ต้มยำรวมทะเลหม้อไฟ

Seafood served in a hot pot with broth, mushrooms, lemongrass, shallot, kaffir lime leaves, lemon juice, chili paste and galangal)

35,90€





SAI OUA OR PORK AND LEMONGRASS SAUSAGE ไส้อั่ว

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 ไส้กรอกอีสาน

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

12,90 €

THAI BEEF SALAD ลาบเนื้อ

Grilled beef, mixed with Thai herbs (galangal, coriander), lemon juice, fish sauce and grilled rice.

16,90€



THAI DUCK SALAD ลาบเป็ด

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

18,90€



PORK SALAD OR LAAB MOO ลาบหมู

Cooked minced pork cooked with Thai herbs (coriander, lemon juice, toasted rice, and kaffir lime leaves), chili powder, fish sauce and red onion.

18,90€



16,90€

NEUA DAD DIEW เนื้อแดดเดียว

Seasoned dried beef served with its sauce.



14,90€

MOO DAD DIEW หมูแดดเดียว

Seasoned dried pork served with its sauce.

12,50€



KAI YANG OR GRILLED CHICKEN ไก่ย่าง

It is recommended to eat it with sticky rice

DISH SERVED ONLY FOR DINNER NEMS NEUNG, TO SHARE แหนมเนือง

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



34,90€

CRISPY PORK หมูกรอบ

12,90€



Thai salads

Yum ยำ

and

Tam ส้มตำ

Papaya salad

12,00€



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

Tam Pa

18,90€



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

Papaya salad (Som Tam Plara)

12,50€



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

Tum Luang Prabang

12,50€



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

Tam Kung Sod

18,50€



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

Tam Soi 15,50€



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

Tam Thad

24,90€



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

Tam Mama Talay

24,90€



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

15,50€

Tam Soi Cap Moo



Pork rind in homemade sauce with rice vermicelli, tomato, plara sauce, faux mimosa and ngo gai

Tam 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 €

Octopus salad

15,90€



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

White pork sausage salad

13,90€



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

Chicken Feet Salad

13,90€



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

Jellyfish Salad

14,90€



Jellyfish in a homemade sauce with carrot, tomatoes, ngo gai and mimosa seeds.

+ Noodles

17,90€

Accompaniment



RICE

2,50€



STICKY RICE

3,50€



RICE VERMICELLI

5,50€

Desserts

Mango sticky rice



6,90€

Sticky rice cooked in coconut milk and pandan juice served with fresh mango, coconut milk and sesame seeds.

Banana sticky rice



6,90€

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€

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.

Peanuts coconut pearls



5,50€

Shredded coconut stir-fried with peanuts. All rolled in a ball of glutinous rice flour dough with pandanus juice.

Chao Kuay



5,90€

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

Nos Bingsus

Thai tea



Small 9,90 €
Big 13,50 €

Matcha



Small 9,90 €
Big 13,50 €

Melon



13,50 €

Coco thai topping



Small 13,50 €
Big 16,90 €

Taro



Small 9,90 €
Big 13,50 €

Durian



Small 9,90 €
Big 13,50 €

Nom Yen



Namkhaeng Sai



Small 8,90 €
Big 12,50 €

Lychee



Coco +peanut



Drinks

Soda (33cl)

3,50 €

Coca cola

Coca zero

Schweppes (agrume ou tonic)

Fanta (citron, fruit du dragon, orange)

Sprite

Orangina

Perrier

Cristaline (50cl)

Coffee

Espresso

2,00 €

Double espresso

4,00 €

Long black coffee

2,00 €

Fruit juice

Coconut juice with pulp

3,90 €

Lychee juice

4,50 €

Mango juice 4,50 €

Hot tea

3,50 €

Thai jasmine tea

Classic thai tea

Oolong tea

Thai beer

5 €

Leo

Chang

Singha

WINES

By the glass

Bottle

Costière de Nîmes - Château d'Or et de Gueules

Trassegum 2022 (White 75cl Bio)

29,00 €

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.

Les cimels (Rosé 75cl Bio)

26,00 €

This rosé pairs wonderfully with summer cuisine, grilled meats and fish, tapas, or international cuisine.

Les Cimels Bio 2021 (Red 75cl Bio)

26,00 €

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.

Mon fût c'est du poulet (Red 75cl Bio)

29,00 €

Syrah 70%, Grenache 30%. Lots of velvet, generosity, a gourmet wine to share without too much moderation.

Qu'es Aquo (Rouge 75cl Bio) Red 75cl Bio

40,00 €

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.

Vouvray - Catherine et Pierre Breton

Pierres rouges (White 75cl Bio)

34,00 €

Dry Chenin, from old clay-limestone plots. A great dry white that combines honey and flint on the palate...