



petit déjeuner, déjeuner

MENU MARCH 2022

breakfast

croissant / 60

Homemade Banana Cake / 70
served with vanilla ice cream...110

chocolate Chips cookie / 45

toasted baguette / 60

*white toast, sourdough bread or cereals bread
add Nutella, 40 honey, Jam..25*

breakfast Platter / 190

*2 eggs sunny side-up, chicken sausage,
bacon, tomato, potato and toasted bread*

scrambled egg croissant / 280

*with grilled chicken, bacon, tomato, cheddar cheese and mustard.
served with side of potato gratin and mixed green salad*

omelet ham and cheese / 190

omelet provençal / 180

eggplant, zucchini, onion, tomato, garlic, cheese

build your own omelet/ see form

homemade fresh squeezed

orange 18cl / 100 24cl / 140 36cl / 210

lemon / 100 *served with water or soda*

Kombucha original or ginger /140

coffee

espresso / 70

double / 95

cappuccino / 90

XXL / 140

latte / 90

Bowl / 140

mocha / 100

Bowl / 150

americano / 80

XXL / 115

Vegan latte sml/110 xxxl/160 icedl/135

iced latte / 115 iced cappuccino / 115

iced mocha / 125 iced americano / 110

tea MONSOON from Northern of Thailand

choice of Green tea, white Jasmin, Earl Grey,
Oolong or herbal Detox/ 105 per teapot

open week days - 8am to 5pm

open week end - 7am to 5pm

cold drinks

homemade Iced Tea (free refill) / 60

homemade Mint Lemonade / 70

soda / 40 (Coke, Coke Zero, Diet Coke and Sprite)

H2O water / 25

soda water / 30

Evian /180

large Pellegrino /180

orangina / 110

sirop / 40

apéro

Rosé Pomelo/ 240 *with Rosé wine, fresh pomelo and grenadine*

Bloody Mary / 160 *with tomato juice from Royal Project*

Mojito /160

Chang/ 90

Singha/100

Heineken / 110

Asahi / 110

San Miguel light / 110

Homemade Panaché /90

Mimosa / 180

Kir Royal/ 180

Ricard / 80

wines

ROSÉ

Grand May 2020 *from France* 1100 by Btle

WHITE

Castle Rock *from Australia* 120 by glass

Domaine de l'Herré 2020 990 by Btle

Sauvignon Blanc from France

Torresella Venezia 2020 1000 by Btle

Pinot Grigio from Italy

Les Chenaudières 2019 1400 by Btle

Bourgogne from France

RED

House Red *from Australia* 120 by glass

Château Haut Landon 2018 990 by Btle

Bordeaux from France

Maison Les Alexandrins 2018 1500 by Btle

Crozes Hermitage from France

SPARKLING

Domaine Cold River 180 by glass 690 by btle

Sparkling from Australia

Torresella *Proseco from Italia* 1400 by Btle

Prices are excluded 7% VAT and 10% service charge

tartines & sandwiches

served with choice of green salad or caesar salad

tartine Avocado / 310

Fresh avocado, guacamole, goat cheese, walnut, poached egg, seed. On cereals bread

tartine vegetarian / 240

sourdough bread with Bechamel, roasted pepper, eggplant, tomato, olives, garlic, cheese

croque-monsieur / 220

soft white bread, Bechamel, ham and Emmental cheese

croque-madame / 240

same as monsieur with egg on top

caesar chicken / 260

marinated Cajun chicken, Emmental cheese, roasted pepper and caesar dressing

tuna mix / 220

mixed with red pepper, red onion, celery, mayo, green bean, cornichon

bab / 290

Brie+Avocado+Bacon, red onion jam and mustard

saumon fumé/ 310

smoked salmon, goat cheese, red onion, capers

poulet chèvre/ 260

marinated chicken with goat cheese and black olive

ham & brie / 280

Parisian ham, melted Brie and mustard

reuben / 270

pastrami beef, homemade sauerkraut, Emmental cheese with thousand island dressing.

cheeseburger / 280

with Cheddar, onion, romaine, tomato and side of French fries

hangoverburger / 310

with Cheddar, bacon, fried egg, tomato and side of French fries

brieburger / 340

with Brie cheese, bacon, mushroom, onion and side of French fries

build your own sandwich/ see form

salades

niçoise / 260

tuna, egg, green bean, tomato, roasted pepper, olive and potato, mixed green salad

caesar chicken / 260

marinated Cajun chicken, parmesan cheese, bacon, crouton, romaine salad

chèvre / 260

goat cheese on crouton, roasted pepper, roasted seeds, mixed green salad, beurre rouge shallot dressing

cobb / 270

all chopped: chicken, avocado, blue cheese, bacon, tomato, egg, green salad

nordic / 270

smoked salmon, red onion, eggs, capers, roasted seeds, mixed green salad, shallot dressing

build your own salad/ see form

soupes

.... du jour ... change daily / ...
french onion /140

les traditionels

escargots / 170

6 snails in garlic butter and toasted baguette

oeuf Mimosa (devil eggs)/ 80

2 hard boiled eggs, shelled out, cut in half and filled with yolk, mustard, mayo and paprika

quiche lorraine/ 170

with bacon, egg and cheese. Hint of nutmeg

quiche vegetarian/ 180

seasonal vegetable

grilled salmon / 310

in a caper lemon, red onion, raspberry sauce.
Served with spinach, and mashed potato

pork chop / 280

in garlic Jus and served with choice of side
homemade French fries or grilled vegetables ,
mashed potato or green salad

steak frites / 480

Ribeye with garlic butter sauce and French fries.

rotisserie chicken

quarter/190, half/370 and whole/630

Roasted chicken in garlic jus served with choice of
homemade French fries, grilled vegetables, mashed
potatoes or green salad

just frites / 130

side of Homemade French fries

desserts

crème brûlée / 100

lemon meringue pie / 130

chocolate mousse / 120

tarte tatin/ 130

ice cream/ 55

per scoop. choice of vanilla, chocolate, strawberry sorbet



FREE DELIVERY 5km radius
www.cafetartine.net
with minimum order of 500 Baht

Prices are excluded 7% VAT and 10% service charge