



COLD DRINKS

Homemade Iced Tea (free refill)	70
Homemade Mint Lemonade	80
Orangina	120
Kombucha (original and ginger)	140
Soda	40
(Coke, Coke Zero, Diet Coke and Sprite)	
Soda water	30
H ₂ O water	30
Large Evian	180
Large San Pellegrino	180
Orangina	110
Tomato Juice (from Royal Project)	100
Sirop	40
(Mint, Grenadine or Peach)	

SHAKES

Fresh fruit Smoothies of the day	115
Mango, passion fruit, pineapple, Lychee, Watermelon	
Add yogurt	20
Homemade Milk Shake	125
(Chocolate, Vanilla, Strawberry)	

Fresh fruit

Fresh Imported Orange		
120 (18cl)	150 (24cl)	230 (36cl)
Fresh Lemon	100	
served with water or soda		
Fresh Coconut	70	

THÉ

Served in individual teapot... 110

Choice of Green Tea, Jasmin, Rose, Oolong, Herbal detox, Earl Grey or Tropical Blend (black/green tea with mango, papaya, jasmine and rose).

CAFÉ

Choice of low fat, whole milk

Espresso	70
Double Espresso	95
Café Latte	90
Bowl of Café Latte	140
Cappuccino	90
XXL Cappuccino	140
Black Coffee / Americano	80
XXL Black Coffee	115
Café Mocha	100
Bowl of Café Mocha (XXL)	150
Babyccino	50
Hot Chocolate	85
Bowl of Hot Chocolate	125
Glass of Milk	40
Iced Latte	115
Iced Cappuccino	115
Iced Mocha	125
Iced Americano	110
Iced Chocolate	115

Add shot (Vanilla, White Chocolate, Caramel, Hazelnut, Butterscotch)..... 10
Add shot of whipped cream..... 20

Extra charge for decaf 25

Vegan café latte

Choice of Soy or Almond Milk

Reg ... 110 Lg 160 Iced 135

129^{*} baht
breakfast

any kind of hot Coffee or hot chocolate,
one croissant and shot of orange juice

*week day only - 7 am to 11 am
on premise only until supplies last

Prices are excluded 7% VAT and 10% service charge

BREAKFAST

plain croissant	60
pain au chocolat	70
homemade banana cake	110
<i>served with vanilla ice cream</i>	
homemade apple crumble coffee cake.....	110
<i>served with vanilla ice cream</i>	
toasted baguette	60
white toast, sourdough bread or cereals bread add Nutella, 40 add honey, 40 add Jam, 25	
chocolate Chips cookie	45
scrambled egg croissant	280
<i>with grilled chicken, bacon, tomato, cheddar cheese and mustard. served with side of potato gratin and mixed green salad</i>	
Breakfast Platter	190
<i>2 eggs sunny side-up, chicken sausage, bacon, tomato, potato and toasted bread.</i>	

OMELETTES

*served with potato gratin
and mixed green salad*

HAM & CHEESE	190
PROVENÇAL eggplant, zucchini, onion, tomato, garlic, Emmental cheese	180

BUILD YOUR OWN **see form**

SOUPES

SOUPE DU JOUR. change daily	
FRENCH ONION	140

POULET ROTI Chicken Rotisserie

Roasted chicken in garlic Jus and served with
choice of 2 sides : French fries, green salad,
grilled vegetables or mashed potato

QUARTER....	240
Half	490
Whole... ..	870

TARTINES & MORE

served with mixed green salad or caesar salad

OEUF MIMOSA 2 hard boiled eggs, shelled out,
cut in half and filled with yolk, red onion, garlic, pepper,
mustard and mayo 90

LES ESCARGOTS 6 snails in garlic butter
and served with toasted baguette. 190

CROQUE MONSIEUR soft white bread with
Bechamel, ham and Emmental cheese 240

CROQUE MADAME same as Monsieur with
a sunny side up egg on top 250

TARTINE AVOCADO Fresh avocado purée,
goat cheese, walnut, poached egg, seed.
On cereals bread 310

TARTINE AVOCADO CAPRÈSE
Fresh avocado purée, fresh Mozzarella, tomato, seed.
Basil, Balsamic glaze. On cereals bread 290

TARTINE MADAME sourdough bread with
Bechamel, ham, Emmental cheese and sunny side up egg
on top 250

TARTINE VEGETARIENNE sourdough bread
with Bechamel, roasted pepper, eggplant, tomato, olives,
garlic, cheese, 240

QUICHE LORRAINE with bacon, egg and
cheese. Hint of nutmeg 180

QUICHE VEGETARIENNE seasonal
vegetables 180

GRILLED SALMON in a caper lemon, red onion
And raspberry sauce. Served with spinach, and mashed
potato 360

PORK CHOP in garlic Jus and served with choice
of side :homemade French fries or grilled vegetables ,
mashed potato or green salad 290

STEAK FRITES Ribeye with garlic butter
sauce Served with French fries. 480

LES FRITES side of French fries 130

L'ASSIETTE DE FROMAGES ET CHARCUTERIE 690

Cold cut : Prosciutto, salami, Brie, Goat cheese, Blue cheese and Raclette.
Served with Fresh Baguette, Kalamata olives, Cornichons and walnuts

SANDWICHES

served on Baguette, croissant, sourdough or soft white bread and served with choice of green salad or caesar salad

POULET CHÈVRE *marinated chicken with goat cheese and black olive* 260

TUNA MIX *with red pepper, red onion, celery, mayo, green bean, cornichon* 240

BAB *Brie + Avocado + Bacon with red onion, jam and mustard* 290

French REUBEN *pastrami beef, sauerkraut, Emmental cheese with thousand island dressing* 280

PROSCIUTTO RACLETTE *prosciutto ham with melted cheese, cornichon, potato and ground black pepper* 290

HAM & BRIE *Parisian ham, melted Brie and mustard* 280

TURKEY *smoked turkey with Emmental cheese, onion, tomato, lettuce, mustard and mayo* 270

CAESAR CHICKEN *marinated Cajun chicken, Emmental cheese, roasted pepper and caesar dressing* 260

SAUMON FUMÉ *smoked salmon, goat cheese, red onion, capers* 310

BEEF & BLUE *marinated beef in red wine, carrot, celery, onion, tomato, parsley, bacon, blue cheese and mushrooms* 280

BUILD YOUR OWN see form

BUFFALO FRIED CHICKEN SANDWICH
Fried Chicken with Spicy Buffalo Sauce, Crispy Bacon, Cole Slaw and served with a side of homemade French Fries 280

LES BEEF BURGERS

All served with Thousand Island dressing and side of French fries or mixed green salad

CHEESEBURGER *with Cheddar, onion, lettuce, tomato* 280

HANGOVER BURGER *with Cheddar, tomato, bacon, fried egg* 310

BRIE BURGER *with Brie, bacon, mushroom, onion* 340

SALADES

HOT CHIX *Hot sauce, Buffalo chicken, Blue cheese, avocado, onion, tomato, celery on romaine salad* 280

NORDIC *smoked salmon, eggs, roasted seeds, red onion, capers, mixed green salad, shallot dressing* 290

COBB *all chopped: chicken, avocado, blue cheese, bacon, tomato, egg, green salad* 290

NIÇOISE *tuna, egg, green bean, tomato, roasted pepper, olive and potato, mixed green salad* 270

CAESAR CHICKEN *marinated Cajun chicken, parmesan cheese, bacon, crouton, romaine salad* 270

CHÈVRE *goat cheese on crouton, roasted pepper, roasted seeds, mixed green salad, beurre rouge shallot dressing* 260

BUILD YOUR OWN see form

Kid's Meal @ 220

Turkey or Ham and cheese sandwich
+ chips carrot stick + cookie + drink*

or

hot fusilli pasta with butter and
Emmental cheese + cookie + drink*

Kid's Meal @ 240

Grilled salmon (100gr) + veggie
+ cookie + drink*

or

Grounded beef and French fries
+ cookie + drink

DESSERTS

crème brulée 100

coconut panna cotta 100

tarte Tatin 130

lemon meringue pie 150

chocolate mousse 120

traditional Ice cream 55

per scoop. choice of vanilla, chocolate or strawberry

BRUNCH

(week-end only)

EGGS BENEDICTE 290

English muffin, poached egg, ham and Hollandaise sauce

EGGS FLORENTINE 300

same but smoked salmon and spinach

EGGS DOLPHIN BAY BENE 330

English muffin, poached egg, shrimp, avocado salsa, bacon and Hollandaise sauce

CRÊPE HAM& CHEESE *with Bechamel* 210 CRÊPE NUTELLA, banana, Chantilly 210

FRUIT SALAD & YOGURT 180

APÉRO

White Sangria by the glass 120
Rosé Pomelo 240
Mimosa 180
Kir 160
Kir Royal 180
Ricard 80
Bloody Mary 160

Chang 90
Singha 100
Heineken 110
Asahi 110
San Miguel light 110
Homemade Panaché 90
Mojito 160

WINES

ROSÉ

House Rosé from South Africa 150 by glass
Cuvée Desir 2021 Côtes de Provence from France 1300 by Btle

WHITE

House white from Australia 140 by glass
Torresella Venezia 2020 Pinot Grigio from Italy 1000 by Btle
Cave de Lugny 2021 Chardonnay Maçon from France 1600 by Btle

RED

House Red from Australia 140 by glass
Chateau Fonjouan 2019 Bordeaux from France 990 by Btle
Chateau Pesquie 2020 Ventoux - Rhone Valley from France 1500 by Btle

SPARKLING

Cold River Brut from Australia 190 by glass 990 by blte
Torresella Proseco from Italy 1400 by Btle
Laurent Perrier Brut 3500 by Btle

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