



★ Please ★
**ORDER AT
THE COUNTER**
★ Thank You ★

THE FRENCH MARKET



TEA TWININGS

Green Jasmin / English / Earl Grey / Peach & Passion 60 B / 80 B

COFFEE SELECTION

Different coffee every day

Espresso	60 B
Espresso Macchiato	80 B
Double Espresso	120 B
Americano / ice	60 B / 80 B
Latte / ice	100 B / 120 B
Cappuccino / ice	100 B / 120 B
Mocha / ice	120 B / 140 B
Flat White	100 B
Orange juice Espresso	160 B

Extra: Milk: 20 B, Oat: 30 B, Soy: 30 B, Almond: 30 B



Rainforest Reserve
An Asian sustainable coffee initiative
Origin: Da Lat and Dak Lak, Vietnam
Roast Level:



Segafredo Extra Strong
A perfect mix of Arabica and Robusta
Origin: South and Central America
Roast Level:



Segafredo Intermezzo
The real Italian Coffee
Origin: South and Central America
Roast Level:



Segafredo Massimo
Perfect for Mocha and Latte coffees
Origin: South America
Roast Level:



Segafredo Horeca
Strong and bold flavored
Origin: South America
Roast Level:



Thapsadej Vienna Roast
Green coffee beans Northern Thailand
Origin: Thapsadej, Chiang Mai
Roast Level:



Thapsadej Medium Roast
Green coffee beans Northern Thailand
Origin: Thapsadej, Chiang Mai
Roast Level:



BREAKFAST

Sunny eggs with bread (2x)	100 B
Soft-boiled eggs with bread (2x)	100 B
Sunny eggs with ham or bacon	150 B
Benedict asparagus 	250 B
Benedict avocado 	250 B
Benedict ham or bacon	270 B
Benedict salmon	350 B
Plain omelette	100 B
Ham / cheese / mushroom / vegetables	+30 B/each
Granola or Muesli Bowl (small / large)	150 B / 250 B
With seasonal fruits & yogurt / cow milk / oat milk / soy milk	



Croissant & pastries

Price on display

Croissant, choco croissant, raisin, choco cinnamon rolls, Danish & more

French Breakfast

290 B

Fresh baguette with butter & jam, 1 viennoiserie, fresh orange juice & coffee, tea or hot chocolate

English Breakfast (with a small French touch for my broccoli)

290 B

Toast, 2 eggs any style, Toulouse sausage, ham, mushroom, tomatoes & coffee or tea

Ham & cheese croissant with green salad

220 B

Bruschetta with green salad

220 B

Tomatoes, Mozzarella, mushroom, onion with green salad

BREAD

Organic baguette (rustic) 200g	50 B
Organic sourdough 500g	150 B
Organic plain 1kg	190 B



SANDWICHES

French baguette 200 g

Le Paris Slow-cooked ham, butter & cornichons	220 B	Le Nordic Smoked salmon, fresh goat cheese, fresh herbs & olive oil	280 B
Le Lyon Rosette salami, butter & cornichons	220 B	Le Chamonix Slow-cooked ham, butter & Tomme de Savoie	280 B
Le Parma Parma ham, olive oil & sun-dried tomatoes	220 B	Le Courchevel Mountain raw ham, butter & Beaufort cheese	280 B
Le Comté 🌿 Comté cheese, butter, green salad & tomatoes	250 B	Le Diver Slow-cooked ham, butter, Gruyère cheese, cornichons, green salad & tomatoes	280 B
Le Potager 🌿 Homemade guacamole, fresh marinated vegetables & goat cheese	250 B	Le Diver Cru Raw ham, butter, Gruyère cheese, cornichons, green salad & tomatoes	280 B
Le Mayo Egg 🌿 Egg mimosa mayo, green salad, tomatoes & spring onions	250 B	Le Mayo Chicken Roast chicken, egg mimosa mayo, green salad, tomatoes & spring onions	280 B
		Le Mayo Tuna Tuna, egg mimosa mayo, green salad, tomatoes & spring onions	280 B
		Le Raclette Melted Raclette cheese, Parma ham & cornichons	280 B
		L'Oriental Merguez lamb sausage, harissa, homemade guacamole & green salad	280 B
		L'Espagnol Pan con tomato, Chorizo, Manchego & extra virgin olive oil	280 B





TAPAS

Mixed olives	100 B
Garlic bread	100 B
Garlic cheese bread	150 B
Bread with olive oil & butter	150 B
Bruschetta tomato, onion, mushroom & Mozzarella	120 B
Fried potatoes with Aioli	150 B
Croquetas de Jamón (6 pieces)	220 B
Charcuterie board small / large	490 B / 750 B
Cheese board small / large	600 B / 850 B
Mixed board small / large	600 B / 850 B
Mixed board & Focaccia	890 B



QUICHES

Served with green salad

Quiche « Lorraine » cheese & bacon	250 B
Quiche 4 cheese 	250 B
Quiche spinach & Ricotta 	250 B
Quiche salmon & spinach	250 B






All our pizzas are made with premium ingredients - Italian flour & Mozzarella, homemade tomato base & carefully selected toppings.




34cm




Sfiziosa (no cheese)  200 B
Tomato sauce, cherry tomato, olives & pesto


Margherita  220 B
Tomato sauce, Mozzarella, basil & extra virgin olive oil


Prosciutto 290 B
Tomato sauce, Mozzarella, basil & Paris ham


Funghi  290 B
Tomato sauce, Mozzarella & mushroom


Diavola  290 B
Tomato sauce, Mozzarella, spicy salami & fresh chilli

Romana 290 B
Tomato sauce, Mozzarella, anchovies, capers, olives & oregano

Orto  290 B
Tomato sauce, Mozzarella, courgette, aubergine, olives & basil

Pad Kaprao  290 B
Tomato sauce, Mozzarella, minced pork Thai style & fresh chilli

Popeye  300 B
Sour sauce, Mozzarella, spinach & Parmesan

The Goat  300 B
Tomato sauce, Mozzarella, goat cheese, chestnut & honey

Chicken Farmer 300 B
Tomato sauce, Mozzarella, cherry tomato & roast chicken

Calzone	320 B	Hawaiian	330 B
Tomato sauce, Mozzarella, Paris ham, oregano		Tomato sauce, Mozzarella, ham & pineapple	
Ciccio	320 B	Cosa Nostra 	370 B
Tomato sauce, Mozzarella, tuna, feta cheese, olives, fresh tomato, arugula & capers		Tomato sauce or cream base, Mozzarella, Gorgonzola, dried figs, walnuts & honey	
Regina	330 B	Nano il capo	370 B
Tomato sauce, Mozzarella, Paris ham & mushroom		Tomato sauce, Mozzarella, spicy salami, mushroom & onion	
Gorgonzola 	330 B	Jimmy	390 B
Tomato sauce, Mozzarella, Gorgonzola cheese & black pepper		Tomato sauce, Mozzarella, merguez lamb sausage, fresh tomato, olives & oregano	
Capricciosa	330 B	Burrata 	390 B
Tomato sauce, Mozzarella, Paris ham, mushroom, olives & artichokes		Tomato sauce, Mozzarella, fresh Burrata & arugula salad	
Parma	330 B	Burrata e Parma	450 B
Tomato sauce, Mozzarella & Parma ham		Tomato sauce, Mozzarella, Parma ham, fresh Burrata & arugula salad	
4 Cheese 	350 B	Pizza Anacardio 	450 B
Tomato sauce, Mozzarella, Gorgonzola, Parmesan & Fontina cheese		Cream base, Burrata, cashew nuts, pistacchio, basil & arugula	
Greco 	330 B	Truffle Black Star 	990 B
Tomato sauce, Mozzarella, feta cheese, garlic, fresh tomato, onion, olives & oregano		Sour cream, Mozzarella, fresh Burrata, arugula salad & 20g of fresh black truffle (depending on the truffle season)	
La tournette	330 B	Extra topping	
Tomato sauce, Mozzarella, Raclette cheese, Parma ham & onion		Egg, onion, garlic, basil, cherry tomato, oregano	20 B each
La normande	330 B	Mushroom, courgette, aubergine, olives, arugula, cheese, cold cut, tuna, smoked salmon	50 B each



SALADS

- Tomato Salad**  190 B
Fresh organic tomatoes with fresh basilico & Fleur de Sel
- Green Salad**  220 B
Fresh green salad from our garden, cherry tomatoes, avocado, carrot & spring onion
- Long green bean Salad**  250 B
Long green beans, cherry tomatoes, shallots, dry figs & herbs
- Red cabbage Salad**  250 B
Organic red cabbage, cherry tomatoes, avocado & dill
- Garden vegan Salad**  320 B
Green salad from our garden, artichoke, asparagus, mix vegetables marinated, avocado, carrot, cherry tomatoes & dry tomatoes.
- Goat cheese Salad** 360 B
Green salad from our garden, cherry tomatoes, avocado, carrot, Spring onion, toast with fresh goat cheese & honey.
- Burrata & Tomato Salad** 450 B
Mix of organic tomatoes, fresh buffalo Burrata, homemade pesto & fresh basilic from our garden.
- Caesar Salad** 360 B
Green salad from our garden, chicken breast, olive oil croûtons, cherry tomatoes, parmesan cheese, boiled eggs, sauce & fresh basilic from our garden.
- Niçoise Salad** 360 B
Green salad from our garden, tuna, black olives, boiled egg, tomatoes, onion, peppers, long green bean, anchovy & fresh basil from our garden.
- Raclette Montagne Salad** 590 B
Green salad from our garden, potatoes with melted Raclette cheese, Parma ham, spring onion & cornichons
- Salmon avocado Salad** 450 B
Green salad from our garden, cherry tomatoes, avocado slice, carrot, smoked salmon, toast with fresh goat cheese, dill & spring onion.



STARTERS

- Croquetas de jamón (6 pieces) 220 B
- Pumpkin & chestnut soup with garlic toast 250 B
- Tuna Carpaccio with fried potatoes 390 B
- Beef Wagyu Carpaccio with fried potatoes 390 B



PASTA


Pasta « Tagliatelle » tomato coulis, garlic & basilic 🌿	250 B
Pasta « Linguine » all'arrabbiata 🌿	290 B
Pasta « Tagliatelle » al pesto di rucola e basilico & pistacchio 🌿	350 B
Pasta « Ksenia » mushrooms, asparagus, tomatoes & herbs 🌿	350 B
Fresh « Ravioli » Burrata tomato coulis & basilico 🌿	590 B
Pasta « Linguine » black truffle, asparagus & Burrata 🌿	690 B
Pasta « Linguine » alla carbonara	290 B
Pasta « Linguine » al ragù bolognese & Parmesan	350 B
Pasta « Paccheri » 7h slow-cooked Wagyu ragù alla genovese	690 B
Extra Parmesan cheese	50 B

LASAGNA

Black Angus beef lasagna « al forno » & green salad	350 B
Spinach lasagna « al forno » & green salad 🌿	350 B



MEAT

Pork sausage with mashed potatoes or fried potatoes	290 B
Lamb Merguez sausage with mashed potatoes or fried potatoes	290 B
Chicken cheeseburger (Cheddar, Blue, or Brie) & fried potatoes	350 B
Vegetarian cheeseburger (Cheddar, Blue or Brie) & fried potatoes 	350 B
Black Angus cheeseburger (Cheddar, Blue, or Brie) & fried potatoes	390 B
Beef Wagyu Carpaccio with fried potatoes	390 B
Roasted farm chicken & fried potatoes (half & whole)	350 B / 600 B
Bourguignon « Wagyu » beef stew 7h slow cooked*	490 B
Wagyu Black Opal MB8-9 flank steak « Bavette » (250 g)*	590 B
Wagyu Black Opal MB8-9 tenderloin « Tournedos » (200 g)*	990 B
Black Angus Tomahawk or Prime Rib MB3 *	2,490 B/KG
New Zealand full lamb rack 1Kg (6h minimum pre-order)*	2,490 B/KG

SIDE DISHES INCLUDED*

Fried potatoes, gratin dauphinois or green long beans with garlic butter	150 B
--	-------

HOMEMADE SAUCES INCLUDED*

Blue cheese, shallot & wine, green pepper or mushroom	100 B
---	-------



THE FRENCH MARKET

ALL OUR BEEF, LAMB, DUCK & CHICKEN IS

حلال

100% HALAL

CERTIFIED





CHEESE SPECIALITIES

Not available for take away, only private catering at your villa on request

FONDUE & RACLETTE

890 B / person

With cold cuts & green salad

(Minimum 2 people // 200g cheese per person)

LES RÂPÉS

590 B

Potato Galette with fresh white cheese & green salad

Choice of > Bresaola, Parma, Paris Ham, smoked salmon or avocado

**Fondue & Raclette: extra cheese 200 B per 100g*



FISH

Tuna Carpaccio with fried potatoes	390 B
Local fish fillet with butter & lemon sauce	590 B
Local fish fillet with fresh tomato coulis & herbs	590 B
Local fish fillet with homemade pesto sauce	590 B

SIDE DISHES INCLUDED

Fried potatoes, gratin dauphinois or green long beans with garlic butter



THAI & BURMESE CORNER

Papaya salad 🌶️🌶️	150 B
Burmese tea - leaves salad 🌶️	150 B
Fried baby eggplant in oyster sauce with rice 🌶️	190 B
Khao Soi chicken Northern Thai curry 🌶️	250 B
Burmese chicken & pumpkin curry 🌶️🌶️	250 B



DESSERTS

All our desserts are homemade

Chocolate éclair	150 B
Fresh seasonal fruit salad	120 B
Chocolate Mousse	150 B
Yoghurt (coconut or Greek-style) with fresh seasonal fruits	190 B
Original Tiramisu	150 B
Lemon meringue tarte	150 B
Dark chocolate tarte	150 B
Crème Brulée & fresh fruits	230 B
Pain Perdu with fresh fruits & ice cream	250 B
« Trou Normand » 1 scoop of apple sorbet with 40ml of Calvados	290 B
« Colonel » 1 scoop of lemon sorbet with 40ml of Vodka	290 B
Homemade Ice cream* Hokaido milk, blueberry, salted caramel, rum raisin, strawberry, vanilla, chocolate, matcha, mint choco, apple sorbet & lemon sorbet	1 scoop 80 B

***Not available for delivery**



SOFT DRINK

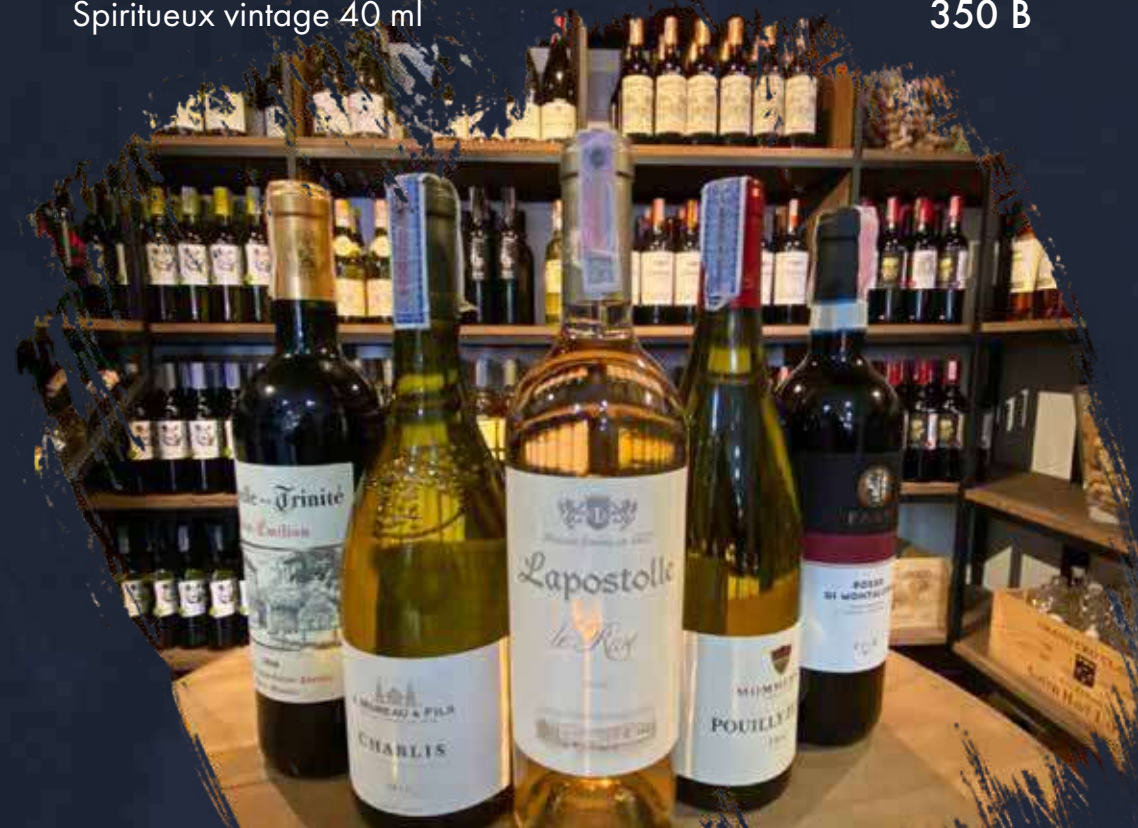
Sirop	100 B
Fresh coconut	100 B
Fresh orange juice / no ice	100 B / 150 B
Kombucha (passion, roselle, ginger)	100 B
Orangina	150 B
Water 0.5L / Soda water 0.5L	50 B
Acqua Panna 0.5L / 1L	100 B / 160 B
San Pellegrino 0.5L / 1L	150 B / 200 B
Coke, ice tea, Sprite, Schweppes	50 B

BEER & CIDER

Leo, Singha, Chang & San Miguel Light	80 B
Beer Lao (blond or dark)	120 B
Beer Lao (white or IPA)	150 B
Beer Lao (gold)	200 B
Apple Cider Moose	150 B
Kingstone Apple Cider (50cl)	250 B
Kingstone Pear Cider (50cl)	250 B
Thatchers Vintage Apple Cider (50cl)	290 B

WINE GLASS & SPIRIT

House (Red, White & Rose) 125 ml	150 B
Month (Red, White & Rose) 125 ml	180 B
Premium (Red, White & Rose) 125 ml	250 B
Vintage (Red, White & Rose) 125 ml	350 B
Sangria	150 B
Pastis 40 ml	120 B
Reserva grappa 40 ml	250 B
Spiritueux 40 ml	250 B
Spiritueux vintage 40 ml	350 B



THE FRENCH MARKET

LEARN MORE ABOUT US

ORDER DELIVERY
ON WHATSAPP



+66 (0) 77 457 119

LEARN MORE ABOUT US

the
 **WINE**
Cellar

**Express wine & Champagne at perfect temperature
delivered right to your door.**



Delivery 7/7 from 8 am to 10 pm



 THE FRENCH MARKET
 FRENCHMARKET2020