



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 100
Latte / ice	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
Original Shakshuka with bread	250 B
Greek Shakshuka eggplant & feta with bread	290 B
White Shakshuka creamy spinach & feta with bread	290 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	



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 250 B

Slow-cooked ham, butter & cornichons

Le Lyon 250 B

Rosette salami, butter & cornichons

Le Parma 280 B

Parma ham, olive oil & sun-dried tomatoes

Le Comté 280 B

Comté cheese, butter, green salad & tomatoes

Le Potager 280 B

Homemade guacamole, fresh marinated vegetables & goat cheese

Le Mayo Egg 250 B

Egg mimosa mayo, green salad, tomatoes & spring onions

Le Nordic 320 B

Smoked salmon, fresh goat cheese, fresh herbs & olive oil

Le Chamonix 290 B

Slow-cooked ham, butter & Tomme de Savoie

Le Courchevel 290 B

Mountain raw ham, butter & Beaufort cheese

Le Diver 290 B

Slow-cooked ham, butter, Gruyère cheese, cornichons, green salad & tomatoes

Le Diver Cru 290 B

Raw ham, butter, Gruyère cheese, cornichons, green salad & tomatoes

Le Mayo Chicken 280 B

Roast chicken, egg mimosa mayo, green salad, tomatoes & spring onions

Le Mayo Tuna 280 B

Tuna, egg mimosa mayo, green salad, tomatoes & spring onions

Le Raclette 350 B

Melted Raclette cheese, Parma ham & cornichons

L'Oriental 280 B

Merguez lamb sausage, harissa, homemade guacamole & green salad

L'Espagnol 280 B

Pan con tomato, Chorizo, Manchego & extra virgin olive oil



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)	250 B
Charcuterie board small / large	590 B / 890 B
Cheese board small / large	690 B / 990 B
Mixed board small / large	690 B / 990 B
Mixed board & Focaccia	990 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)  250 B

Tomato sauce, cherry tomato, olives & pesto

Margherita  250 B

Tomato sauce, Mozzarella, basil & extra virgin olive oil

Prosciutto 320 B

Tomato sauce, Mozzarella, basil & Paris ham

Funghi  320 B

Tomato sauce, Mozzarella & mushroom

Diavola  320 B

Tomato sauce, Mozzarella, spicy salami & fresh chilli

Romana 320 B

Tomato sauce, Mozzarella, anchovies, capers, olives & oregano

Orto  320 B

Tomato sauce, Mozzarella, courgette, aubergine, olives & basil

Pad Kaprao  320 B

Tomato sauce, Mozzarella, minced pork Thai style & fresh chilli

Popeye  350 B

Sour sauce, Mozzarella, spinach & Parmesan

The Goat  350 B

Tomato sauce, Mozzarella, goat cheese, chestnut & honey

Chicken Farmer 350 B

Tomato sauce, Mozzarella, cherry tomato & roast chicken

Calzone	350 B	Hawaiian	350 B
Tomato sauce, Mozzarella, Paris ham, oregano		Tomato sauce, Mozzarella, ham & pineapple	
Ciccio	350 B	Cosa Nostra 	420 B
Tomato sauce, Mozzarella, tuna, feta cheese, olives, fresh tomato, arugula & capers		Tomato sauce or cream base, Mozzarella, Gorgonzola, dried figs, walnuts & honey	
Regina	350 B	Nano il capo	390 B
Tomato sauce, Mozzarella, Paris ham & mushroom		Tomato sauce, Mozzarella, spicy salami, mushroom & onion	
Gorgonzola 	350 B	Jimmy	390 B
Tomato sauce, Mozzarella, Gorgonzola cheese & black pepper		Tomato sauce, Mozzarella, merguez lamb sausage, fresh tomato, olives & oregano	
Capricciosa	370 B	Burrata 	450 B
Tomato sauce, Mozzarella, Paris ham, mushroom, olives & artichokes		Tomato sauce, Mozzarella, fresh Burrata & arugula salad	
Parma	350 B	Burrata e Parma	490 B
Tomato sauce, Mozzarella & Parma ham		Tomato sauce, Mozzarella, Parma ham, fresh Burrata & arugula salad	
4 Cheese 	380 B	Pizza Anacardio 	490 B
Tomato sauce, Mozzarella, Gorgonzola, Parmesan & Fontina cheese		Cream base, Burrata, cashew nuts, pistacchio, basil & arugula	
Greco 	350 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	390 B	Extra topping	
Tomato sauce, Mozzarella, Raclette cheese, Parma ham & onion		Egg, onion, garlic, basil, cherry tomato, oregano	20 B each
La normande	380 B	Mushroom, courgette, aubergine, olives, arugula, cheese, cold cut, tuna, smoked salmon	50 B each
Sour cream, onion, bacon, Camembert cheese & black pepper			

SALADS

Tomato Salad

Fresh organic tomatoes with fresh basilico & Fleur de Sel

Green Salad

Fresh green salad from our garden, cherry tomatoes, avocado, carrot & spring onion

Long green bean Salad

Long green beans, cherry tomatoes, shallots, dry figs & herbs

Red cabbage Salad

Organic red cabbage, cherry tomatoes, avocado & dill

Garden vegan Salad

Green salad from our garden, artichoke, asparagus, mix vegetables marinated, avocado, carrot, cherry tomatoes & dry tomatoes.

Goat cheese Salad

Green salad from our garden, cherry tomatoes, avocado, carrot, Spring onion, toast with fresh goat cheese & honey.

Burrata & Tomato Salad

Mix of organic tomatoes, fresh buffalo Burrata, homemade pesto & fresh basilic from our garden.

Caesar Salad

Green salad from our garden, chicken breast, olive oil croûtons, cherry tomatoes, parmesan cheese, boiled eggs, sauce & fresh basilic from our garden.

Niçoise Salad

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

Green salad from our garden, potatoes with melted Raclette cheese, Parma ham, spring onion & cornichons

Salmon avocado Salad

Green salad from our garden, cherry tomatoes, avocado slice, carrot, smoked salmon, toast with fresh goat cheese, dill & spring onion.

190 B

220 B

250 B

250 B

320 B

360 B

550 B

390 B

390 B

690 B

550 B



STARTERS

Croquetas de jamón (6 pieces)

250 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)	450 B / 790 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
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HOMEMADE SAUCES INCLUDED *

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

990 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 300 B per 100g*



FISH

Tuna Carpaccio with fried potatoes	390 B
Local fish fillet with butter & lemon sauce	690 B
Local fish fillet with fresh tomato coulis & herbs	590 B
Local fish fillet with homemade pesto sauce	590 B

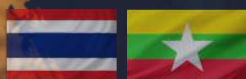
SIDE DISHES INCLUDED

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



THAI & BURMESE CORNER

Papaya salad 🌶️🌶️🌿	190 B
Burmese tea - leaves salad 🌶️🌿	190 B
Fried baby eggplant in oyster sauce with rice 🌶️🌿	220 B
Khao Soi tofu Northern Thai curry 🌶️🌿	290 B
Khao Soi chicken Northern Thai curry 🌶️	290 B
Burmese chicken & pumpkin curry 🌶️🌶️	290 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





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