

Set Lunch

Small set	: Dish of the day + (rice) or Main dishes below	13,90 €
Medium set	: Starter + Main dish or Main dish + Dessert	17,50 €
Big set	: Starter + Main dish + Dessert + 1,50 € For a soda or water bottle (still or sparkling) + 2,00 € For lychee or coconut drink + 3,50 € For a thai beer	20,50 €

Starter (one starter of your choice) Choice of one of the day's Starters

Main dishes



- **Kway Teow Moo Toon soup with stewed pork** ก๋วยเตี๋ยวหมูตุ๋น
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.



- **Kway Teow Hang** ก๋วยเตี๋ยวแห้ง
Served with rice noodles, with stewed pork, homemade sauce, with vegetables (bean sprouts, water bindweed, coriander and chives) and fried garlic.



- **Bamee Hang** บะหมี่แห้ง
Wheat noodles served with homemade sauce and meat of your choice (Lacquered pork, Crispy pork, Tofu, Duck+2,5€) and vegetables (bean sprouts, water bindweed, coriander and chives) and fried garlic.

Or

Choice from one dish of the day

Desserts (Choice from one of the desserts of the day)

À la Carte Starters



Tapioca balls with pork filling สาคูไส้หมู
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.

7,90 €



Nem Thadeua แหนมคดลก
Crispy rice salad with thai pork sausage, peanuts and chives

13,50 €



Chicken or vegetarian spring rolls 4 pcs

7,50 €



Main dishes



Kway Teow Moo Toon with stewed pork ก๋วยเตี๋ยวหมูตุ๋น

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.*

13,90 €

Crispy pork or lacquered pork supplement

+ 3 €



Kuay Teow Reua (Boat noodles) ก๋วยเตี๋ยวเรือน้ำตก

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.*

14,50 €

Crispy pork or lacquered pork supplement

+ 3 €



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.*

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, and vegetables (bean sprouts, water spinach, coriander and chives) *and fried garlic.*

14,50 €



Yen Ta Fo เย็นตาโฟ

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.*

14,50 €



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

16,50 €

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 €



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 lemongrass, kaffir leaf, galangal, coriander, Thai basil, lemon juice, fish sauce and grilled rice.

15,90 €



Thai duck salad ลาบเป็ด

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

16,90 €



Nems Neung, to share แหนมเนือง

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

34,90 €

Dish served only for dinner

Thai salads (Yum ยำ and Tum ส้มตำ)

It has to specify if you want it with or without Plara. Plara sauce is a stronger fish sauce. Moreover, it is important to specify the level of chili you want.



Papaya salad (Som Tum Thai) ส้มตำไทย

Fresh green papaya with lemon juice, tomato, homemade sauce and peanuts. 10,50 €



Papaya salad (Som Tum Plara) ส้มตำปูปลาร้า

Fresh green papaya with lemon juice, tomato, mombin peel, homemade sauce, Plara sauce and jumbay seeds . 12,50 €



Papaya salad (Tum Luang Prabang) ต้มหลวงพระบาง

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

12,50 €



Tum Thad ต้มถาด à partager

Green papaya salad with pork pate, thai pork sausage, rice vermicelli, octopus, mussels, squid and crispy pork skin. 24,90 €



Tum Soi ต้มซั่ว

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

15,50 €



Tum Pa ต้มป่า

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

17,90 €



Tum Mama Talay ต้มมาท่าทะเล

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

24,90 €



Tum Hoy Krang ต้มเหล้าหอยแครง หมูยอ

Cockles with lemon juice, pork pâté, homemade sauce, tomatoes and ngo gai. 17,90 €



Tum Hoy Dong ต้มหอยดอง

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 Hoy Dong ต้มหอยดอง 13,50 €

Tum Soi Hoy Dong ต้มข้าวหอยดอง (+ rice vermicelli and vegetables) 16,50 €



Chicken Feet Salad ยำเล็บมือนาง

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

13,90 €



White pork sausage salad ยำหมูยอ

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

13,90 €



Octopus salad ยำปลาหมึก

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

15,90 €



Crab Salad ยำปูม้า

Crabs in a homemade sauce with red onions and chives.

17,90 €



Seafood Salad ยำรวมทะเล

Seafood (crab, squid, octopus, mussels, shrimps) in a homemade sauce with red onion and chives.

27,90 €

Miang Talay เมี่ยงทะเล

Seafood with hot seafood sauce, vegetables and rice vermicelli



S
XL (2 peoples)

18,90 €
35,90 €

Accompaniment

Rice	ข้าวสวย	2,50 €
Sticky rice	ข้าวเหนียว	3,50 €
Rice vermicelli	ขนมจีน	5,50 €



Desserts



Mango sticky rice ข้าวเหนียวมะม่วง 6,90 €
Sticky rice cooked in coconut milk and pandan juice served with fresh mango, coconut milk and sesame seeds.



Peanuts coconut pearls ขนมต้ม 5,50 €
Shredded coconut stir-fried with peanuts. All rolled in a ball of glutinous rice flour dough with pandanus juice.



Tub Tim Grob ทับทิมกรอบ 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.



Chao Kuay เจากว๊ย 5,90 €
Medicinal herb jelly. Served with brown sugar, ice cubes, caramel, milk and homemade syrup.



Banana sticky rice ข้าวต้มหัวหงอก 6,50 €
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.

Drinks

Soda (33cl)

Coca cola
Coca zero
Schweppes (agrumes ou tonic)
Fanta (citron, fruit du dragon, orange)
Sprite
Orangina
Perrier
Cristaline (50cl)

3,50 €

Fruit juice

Coconut juice with pulp 3,60 €
Lychee juice 3,90 €
Orange juice 3,50 €
Ananas juice 3,50 €

Coffee

Espresso 2,00 €
Double espresso 3,90 €
Cappuccino 2,50 €
Coffee with milk 2,50 €
long black coffee 2,00 €
Hot chocolate 3,50 €
Hazelnut coffee 2,20 €

Hot tea

Thai jasmine tea 3,50 €
Thai green tea
Classic thai tea

Thai tea with milk

Thai latte (ชานมเย็น)
Thai pinky latte (นมเย็น)
Taro (เผือก)
Coco (มะพร้าว)
Melon (แคนตาลูป)
Banana (กล้วย)
Oliang (thai coffee) (โถ่เลี้ยง)
Matcha (มัทฉะ)

5,70 €

Homemade seasonal drink 4,50 €

Hibiscus drink (น้ำกระเจี๊ยบ)
Longan drink (น้ำลำไย)
Woodapple drink (น้ำมะตูม)
Thai lemon tea (ชามะนาว)

Topping

Tapioca (ไข่มุก)
Gelée de fruit (ฟรุ๊ตสลัด)

1,00 €

Thai beer

Leo
Chang
Singha

5,00 €

THAÏ - BAAN



Wines

	By the glass	Bottle
Costière de Nîmes - Château d'Or et de Gueules Trassegum 2022 (White 75cl Bio)		29,00 €
<i>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.</i>		
Parle à mon fût ! 2021 (Rosé 75cl Bio)		25,00 €
<i>Syrah 80%, Grenache 20%. Bright light pink color. Nose with notes of small red and black fruits. Mouth dominated by the freshness of Syrah and its light spices then completed by the roundness of Grenache.</i>		
Les Cimels Bio 2021 (Red 75cl Bio)	5,90 €	23,00 €
<i>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.</i>		
Mon fût c'est du poulet (Red 75cl Bio)		28,00 €
<i>Syrah 70%, Grenache 30%. Lots of velvet, generosity, a gourmet wine to share without too much moderation.</i>		
Qu'es Aquo (Rouge 75cl Bio) Red 75cl Bio		38,00 €
<i>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.</i>		
Vouvray - Catherine et Pierre Breton Pierres rouges (White 75cl Bio)		32,00 €
<i>Dry Chenin, from old clay-limestone plots. A great dry white that combines honey and flint on the palate...</i>		

THAI - BAAN

