



FRENCH ST.

BANGKOK

LUNCH SALADS

Salad Niçoise : Typical south of france salad with tuna, Cherry tomato, Potato, Boiled egg, Bell pepper, Anchovies. 350.-

Green Salad (V) : : Red and green oak, Cherry tomato, Crispy shallots. 180.-

Caesar : Romaine, Croutons, Anchovies, Parmesan cheese, Smoked duck breast. 300.-

Quinoa Salad : Red quinoa, Avocado, Cherry tomato, Quail egg, spicy rainbow carrot,
chickpea pickled onion, wild rocket, fresh herbs mix. 340.-

LUNCH SALADS



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LUNCH SET

Add a Glass Of Rosé 150.-

Add Coffee 100.-

2 Courses, choice of:

APPETISER + MAIN

or

MAIN + DESSERT

Green Salad (v) : Red and green oak, Cherry tomato, Crispy shallots.

Squid Ink Croquette : Saffron aioli, Parmesan cheese.

Pissaladière : Caramelized onion, Black olive, Anchovies.

Marinated Bell Pepper, Thyme And Rosemary (v) : Goat cheese mousse, Lemon zest, Anchovies, Crispy garlic chips.

Zucchini Carpaccio (v) : Pine nuts, Parmesan cheese, Citrus dressing.

Sea Bass Papillote : Bell pepper, Zucchini, Potato, Capers, Olive, Lemon, Tomato.

Pork Chop : Ratatouille, Baby carrots, Potato galette, Rosemary oil.

Tomato Linguini (v) : Eggplant, Zucchini, Garlic, Thai chili, Tomato sauce.

Coffee Pot de Crème : Milk foam cappuccino style.

Summer Salad : Fresh pomelo, Orange, Green apple sorbet.

SET MENU 390.-



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3 Courses, choice of:

Caesar : Romaine, Croutons, Anchovies, Parmesan cheese, Smoked duck breast.

Squid Ink Croquette : Saffron aioli, Parmesan cheese.

Pissaladière : Caramelized onion, Black olive, Anchovies.

Marinated Bell Pepper, Thyme And Rosemary (v) : Goat cheese mousse, Lemon zest, Anchovies, Crispy garlic chips.

Hummus : Housemade hummus, Picholine olive oil, Spicy caramelized nuts and seeds, Micro cilantro.

Sea Bass Papillote : Bell pepper, Zucchini, Potato, Capers, Olive, Lemon, Tomato.

Pork Chop : Ratatouille, Baby carrots, Potato galette, Rosemary oil.

Garganelli Paſta : Pesto, Burratta, Pine nuts.

Coffee Pot de Crème : Milk foam cappuccino style.

Summer Salad : Fresh pomelo, Orange, Green apple sorbet.

Apple Tart Tatin : Caramelized apple, Sea salt butter cookie, Homemade olive oil ice cream.

SET MENU 550.-



FRENCH ST.

BANGKOK

3 Courses, choice of:

Salad Niçoise : Salad, Tuna, Egg, Tomato, Potato, Anchovies.

Squid Ink Croquette : Saffron aioli, Parmesan cheese.

Aioli : Daily market vegetables, Coca farm quail egg, Garlic mayonnaise on focaccia toast.

Marinated Bell Pepper, Thyme And Rosemary (v) : Goat cheese mousse, Lemon zest, Anchovies, Crispy garlic chips.

Zucchini Carpaccio (v) : Pine nuts, Parmesan cheese, Citrus dressing.

Mushroom Croquette : Truffle mayonnaise, Parmesan cheese.

Salmon : Zucchini spaghetti, Roasted tomato, Fennel, Roasted cauliflower puree.

Snapper Papillote : Saffron, Asparagus, Orange, Carrot, Pistachio, Chili, Onion.

Truffle Risotto (v) : Wild mushroom, Truffle oil, Parmesan cheese.

Garganelli PaSta : Pesto, Burratta, Pine nuts.

Pork Chop : Ratatouille, Baby carrots, Potato galette, Rosemary oil.

Lamb Chop (2 pieces) : Socca, Bell pepper ragout, Honey eggplant, Cauliflower and garlic confit.

Coffee Pot de Crème : Milk foam cappuccino style.

Summer Salad : Fresh pomelo, Orange, Green apple sorbet.

Apple Tart Tatin : Caramelized apple, Sea salt butter cookie, Homemade olive oil ice cream.

Nougat Ice Cream "South Of France Candy" : Almond, Pistachio, Honey, Nougatine, Grand marnier.

SET MENU 750.-