

OYSTERS

Our oysters are delivered fresh 2 times per week from various countries. Please ask our staff which ones are available today!

STARTERS

- | | | |
|--|---|-----|
| 01 | SMOKED SALMON TOAST | 330 |
| | • Fresh Scottish smoked salmon on homemade Toasted bread. Served with a side of sour cream. | |
| 08 | FROG LEGS | 450 |
| | • Crispy Frog Legs in a Garlic-Butter-parsley sauce . | |
| 02 | SALMON TERRINE | 290 |
| | • Homemade terrine of salmon, topped with a layer of smoked salmon. Served with toast and lettuce. | |
|  03 | SIZZLING SHRIMPS | 350 |
| | • Fresh shrimps fried in a butter-garlic-parsley-chilly and lime sauce. | |
|  04 | SCAMPI DIAVOLO | 350 |
| | • Fresh shrimps in a creamy and spicy tomato sauce with tarragon herbs. | |
| 05 | ESCARGOTS BOURGUIGNON | 520 |
| | • 6 pieces of French escargots filled with garlic butter. | |
| 06 | SHRIMP CROQUETTES | 310 |
| | • 2 Croquettes with grey north sea shrimp béchamel filling. | |
| 07 | CROQUETTES AU PARMESAN | 210 |
| | • 2 croquettes filled with a melted parmesan filling. | |
| 09 | GOAT CHEESE -SMOKED SALMON TOAST | 450 |
| | • Toasted bread topped with goat cheese, smoked salmon and a fried egg accompanied by a side of Truffle mayonnaise and rocket salad . | |
| 10 | DUCK LIVER PÂTÉ | 420 |
| | • Pâté from duck liver served with toasted bread and a sweet red onion confit. | |
| 11 | PAN FRIED FOIE GRAS | 380 |
| | • Foie Gras from France. Pan Fried to perfection. Served on a small balsamico salad and Home made Apple Syrup | |
| 12 | TOMATO , MOZZARELLA DI BUFALA CAMPANA . DENOMINAZIONE DI ORIGINE PROTETTA | 380 |
| | • Buffalo mozzarella is a mozzarella made from the milk of the domestic Italian water buffalo. | |

All our prices are in Thai Baht and include 7% VAT

PASTA

- | | |
|--|-----|
| 54 SPAGHETTI BRASSERIE | 390 |
| • With our already famous home made bolognaise sauce. | |
| 56 MACARONI HAM & CHEESE | 390 |
| • Classic macaroni cheese made with 100% parmesan cheese and pieces of smoked ham. | |
| 57 LASAGNA BRASSERIE | 490 |
| 58 SPAGHETTI CARBONARA | 420 |
| 59 SPAGHETTI VONGOLE | 390 |
| • Fresh clams, white wine, garlic, chili, parsley and anchovies.
YOUR CHOICE WITH OR WITHOUT TOMATOES | |
| 60 PENNE ARRABIATA | 490 |
| 61 SPAGHETTI TUNA | 520 |
| • Fresh tuna, lemon, chili, garlic, white wine, rocket salad and cherry tomatoes. | |

All our prices are in Thai Baht and include 7% VAT.

POULTRY

- 64 **HALF ROASTED CHICKEN** 450
• Crispy, slow cooked chicken with our secret spice blend. Served with home made Apple sauce and Belgian fries .
- ½ BABY CHICKEN** 350
• Roasted or with Tarragon sauce
- 65 **HALF TARRAGON CHICKEN.** 500
• Pan fried half chicken in a creamy tarragon sauce.
- 66 **CHICKEN VOL-AU-VENT** 450
• Small puff pastry filled with chicken in a creamy sauce. Served with a side of Belgian fries.

LAMB

- 68 **LAMB CHOPS** 1200
• Australian lamb, grilled to perfection with your choice of side and sauce.

PORK

- 69 **PORK TENDERLOIN** 450
• Pan Grilled to perfection. Comes with Spinach and mash potatoes and your choice of sauce.
- 70 **SPARE RIBS** 595
• Rack of pork ribs smothered in home made BBQ sauce.
- 71 **MEATBALLS IN TOMATO SAUCE.** 360
• Another Belgian classic. Home made meatballs in tomato sauce.

All our prices are in Thai Baht and include 7% VAT.

SALADS

- 14 **CAESAR SALAD** 380
• Classic caesar salad with your choice of chicken or salmon
- 15 **BRASSERIE SALAD** 290
• Fresh shrimps flambé with Ricard on a bed of mixed Australian lettuce.
- 16 **GOAT CHEESE SALAD** 390
• Mixed Australian lettuce, cherry tomatoes, balsamic dressing topped with French goat cheese, a dash of honey, and herbes de Provence.
- 17 **GREEN SALAD** 150
• Mixed green lettuce with your choice of Italian, French or Japanese dressing.
- 18 **ROCKET SALAD** 180
• Plain rocket lettuce with your choice of Italian, French or Japanese dressing.
- 20 **TUNA TARTARE** 490
• Yellow fin, centre cut tartare of tuna dressed with olive oil, ginger, lime, chilli and shallots.
- 21 **SMOKED DUCK ROCKET SALAD** 370
• Rocket lettuce topped with smoked duck breast, grilled pine nuts, and balsamic dressing.
- 22 **TOMATE CREVETTES** 450
• A Belgian classic. Tomato filled with Grey north sea shrimps in a mayonnaise-lemon dressing. Comes typically with a side of Belgian fries.

SOUP

- 24 **ONION SOUP** 190
• French onion soup served with croutons and topped with cheese.
- 25 **LOBSTER BISQUE** 490
• Lobster soup made from Canadian lobsters.
- 26 **BOUILLABAISSSE** 380
• Fish soup from 5 different kinds of fish topped with mussels and fish filet. Served with toast and rouille.
- 27 **SOUP OF THE DAY** 200
• Always fresh and depends on the Chef's Mood.

All our prices are in Thai Baht and include 7% VAT.

STEAK DE PARIS (BEEF)

ENTRECOTE DE PARIS. (RIB EYE) 300 GR/ 400 GR 850, 990

• Comes with our famous secret sauce and your choice of regular or shoestring fries. Your choice : ARGENTINA or AUSTRALIA

FILET PUR DE PARIS. (TENDERLOIN) 200/400/600 GR 840, 1680, 2520

• Comes with our famous secret sauce and your choice of regular or shoestring fries.

VEAL FROM HOLLAND

OSSO BUCO . VEAL SHANK FROM HOLLAND . +- 400 GR. 1,500

• Delicious Italian dish . Served with Linguine or Pappardelle

OTHER BEEF DISHES

AUSTRALIAN TENDERLOIN (MIN ORDER 200GR) 420/100gr

• Grass fed, Australian tenderloin cooked to your liking with sauce and side dish of your choice.

AUSTRALIAN RIB EYE (MIN ORDER 300GR) 290/100gr

• Australian grass fed rib eye cooked to your liking with sauce and side dish of your choice.

ARGENTINA RIBEYE (MIN. 300 GR.) 290/100gr.

• Chilled Argentina ribeye . Cooked to your liking with sauce and side dish of your choice.

STEAK ROSSINI (TENDERLOIN) 1300

• Australian Tenderloin, truffle sauce, topped with pan fried foie gras.

FLEMISH STEW 490

• Slow cooked beef in Belgian dark beer and secret spices. Comes with a side of Belgian fries and mayo.

CHATEAUBRIAND (2 PERSONS) 2995

• Center cut of top Quality Australian Tenderloin. (700 gr)

STEAK TARTAR A LA LYONNAISE 500

• Raw steak , shallots, gherkin ,Dijon mustard , sunflower oil, egg and capers. Prepared table side.

BEEF CARPACCIO 390

• 100 % thinly sliced raw Australian tenderloin, Parmesan cheese and rocket salad.

STEAK TARTAR BELGIAN WAY 450

• Raw minced beef served on ice . Mixed with Mayo , Mustard , Tabasco , Worcester sauce , Shallots, capers and reg yolk. Comes with a side of Belgian fries and mayo.

SIDES

For you to chose from unless stated otherwise. Extra order +80thb

BELGIAN REGULAR FRIES OR SHOESTRING

MASHED POTATOES

BOILED POTATOES

SAUTÉED POTATOES

MIX GRILLED VEGETABLES

SPINACH

POTATO GRATIN

SALAD

SAUCES

For you to chose from unless stated otherwise. Extra order +80thb

BLACK PEPPER SAUCE

GREEN PEPPER SAUCE

BEARNAISE

HOLLANDAISE

MUSHROOM SAUCE

DIJONAISE

ROQUEFORT SAUCE

TRUFFLE SAUCE

RED WINE SAUCE

All our prices are in Thai Baht and include 7% VAT

CLAMS

- 43 **PORTUGUESE STYLE** 350
• Fresh clams steamed with garlic, coriander, white wine, fish stock, chili, parsley and onions.
YOUR CHOICE WITH OR WITHOUT TOMATOS
- 44 **PROVENÇAL** 350
• Celery, onions, paprika, courgette, garlic, white wine and fennel.

SEA SCALLOPS

- 45 **FRESH SEA SCALLOPS** 365 / Pc.
• Flamed with Ricard or Fine Champagne. 450 / PC

FISH

- 46 **FRESH WHITE SNAPPER** 450
• Pan grilled or steamed with your choice of provençal, mousseline, hollandaise, black pepper sauce, lemon-olive oil and lemon-pepper sauce.
- 47 **GRILLED SCOTTISH FILET OF SALMON** 590
• Top quality filet of salmon cooked to your liking. Sauces: lemon-olive oil, lemon-pepper, mousseline or hollandaise.
- 48 **FRESH YELLOW FIN TUNA. (CENTER CUT)** 850
• Cooked to your liking. Sauces: lemon-pepper, black pepper, béarnaise, mushroom sauce or mousseline.
- 49 **DOVER SOLE MEUNIERE** 420/100gr
• Dover sole pan fried in clarified Butter, parsley and your choice of side dish.
- 50 **SOLE OF OSTEND** 550
• 4 local sole fish filets in a creamy white wine-fish stock reduction, topped with Fresh cooked imported mussels and Grey Belgian North Sea Shrimps.

PRAWNS

- 51 **GRILLED TIGER PRAWNS** 350 / 100 Gr.
• Grilled to perfection with your choice of: Garlic-Butter, Curry-Butter, Lemon-olive oil or chilli-butter

All our prices are in Thai baht and include 7% VAT.

DESSERTS

- 82 **BABA AU RHUM** 450
• Very light yeast-risen sponge cake drenched in premium dark rum. Served with fresh Madagascar vanilla whipped cream. Flamed table side.
- 83 **CREME BRULEE** 250
• Rich custard base topped with a contrasting layer of caramelized sugar and mixed berries.
- 84 **MOEULEUX CHOCOLATE** 290
• Chocolate cake with a moist and hot chocolate centre on a base of English cream. Served with a scoop of home made vanilla ice cream.
- 85 **SABAYON** 250
• Frothy Custard of egg yolk and sugar and white wine , whisked together to perfection and served with home made vanilla ice cream and fresh red fruits.
- 86 **CHOCOLATE MOUSSE** 250
• Homemade Belgian dark chocolate mousse .
- 87 **DAME BLANCHE** 250
• Home Made Madagascar vanilla bean ice cream topped with Belgian hot chocolate sauce.

BELGIAN WAFFLES

- 88 **NATURAL** 150
• Waffle topped With icing Sugar.
- 89 **PRINCESS** 250
• Topped with icing sugar and Home made vanilla ice cream
- 90 **QUEEN** 270
• Topped with Icing sugar , home made vanilla ice cream and hot chocolate sauce.
- 91 **ROYAL** 290
• Topped with Icing sugar , vanilla ice cream , hot Belgian chocolate sauce and mixed fresh red fruits .

ICE CREAM

VANILLA	120	CHOCOLATE	120
STRAWBERRY	120	LUNGO (REGULAR COFFEE)	120

EXTRA WHIPPED CREAM OR CHOCOLATE SAUCE

40

All our prices are in Thai Baht and include 7% VAT.