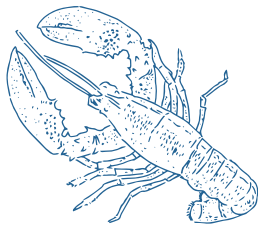


Aimée

PETIT BISTRO



NOS ENTRÉES OUR STARTERS



Salade Parisienne 280

Mixed Lettuce | Paris Ham | Diced Gruyere
Brie | Camembert

Salade Niçoise 290

Slow Cooked Akami Tuna | Potato | Green Bean
Egg | Little Gem Lettuce | Black Olive | Lemon Dressing

Tartare de Boeuf au Couteau 490

Hand Cut Beef Tenderloin | Traditional Condiments
Toasted Homemade Sourdough Bread

Escargot au Beurre Persillé 480 | 930 6 Pieces | 12 Pieces

Farmed Snails from Bourgogne | Parsley & Garlic Butter

Huître Fine de Claire 680 | 1,300 6 Pieces | 12 Pieces

Imported Fine de Claire Oysters N2 | Shallots Vinegar | Lemon

LES MEILLEURS MORCEAUX DE NOTRE BOUCHER OUR BUTCHER'S BEST CUT

Choucroute Garnie 790

Sauerkraut | Smoked Sausages | Salted Pork Meat | Potato | Baby Carrot

Poulet Rôti Fermier 930

600g Klong Phai Farm Chicken | Sautéed Vegetables | Roasted Garlic
Chicken Jus infused with Thyme

★ Contre-Filet de Boeuf Black Onyx 1,790

Hand Cut French Fries | Bistro Salad | Café de Paris Sauce

À PARTAGER TO SHARE (2 TO 4 PEOPLES)

La Raclette 1,500 | 2,900 For 2 | For 4

15 mins of Cooking

Extra 100g Raclette Cheese 230 THB

250g of French Alps Raclette Cheese | Baked Potato

Cured Ham | Rosette | Beef Bresaola | Cornichons | Bistro Salad

Filet de Boeuf 2,490

400g Pure Black Angus Beef Tenderloin 270 days Grain Fed

NOS OEUFS BIO CUISINÉS OUR FREE-RANGE COOKED EGGS

Oeuf Mimosa 250

Deviled Egg | Organic Boiled Eggs | Spring Onion & Sea Salt

Oeufs en Meurette 280

Poached Organic Egg | Bacon & Mushroom Red Wine Sauce
Crouton | Spring Onion

NOS ASSIETTES DE FROMAGES ET CHARCUTERIES OUR COLD CUTS & CHEESES PLATTER

Plateau de Charcuterie 480 | 899 3 Pieces | 5 Pieces

Cured Ham | Chicken Liver Pâté | Rosette | Mortadella | Chorizo | Dry Sausage
Beef Bresaola

Plateau de Fromage 480 | 899 3 Pieces | 5 Pieces

Gruyère | 12 months Aged Comté | Mimolette | Camembert | Bleu Ciré | Brie Truffle

Camembert au Four 690 | 990 125g | 250g

Baked Camembert Cheese | Honey | Thyme | Rustic Crispy Bread

NOS POISSONS DE L'OCEAN ATLANTIQUE OUR FISH FROM THE ATLANTIC OCEAN

Vol-Au-Vent aux Fruits de Mer 750

Salmon & Seabass Quenelles | Prawns | Seared Scallops | Black Mussels
Puff Pastry | Lobster Bisque | Sautéed Spinach

Filet Daurade Croustillant 890

Crispy Seabream | Panko Crust | Provencal Vegetables | Homemade Tartare Sauce

NOS SOUPES MAISON OUR HOMEMADE SOUP

Soupe à L'oignon 280

Traditional Gratinated French Onion Soup
Premium Emmental Cheese

★ Soupe Forestière aux Champignons en Croûte Feuilletée 300

Mushroom Velouté Cooked in Puff Pastry | Sautéed Paris Mushroom | Puff Pastry

DESSERTS DE BISTROS PARISIEN DESSERTS OF PARIS'S BISTRO

★ Mousse au Chocolat 250

Traditional Chocolate Mousse
Valrhona 80% Komuntu Dark Chocolate

Les Profiteroles au Chocolat 280

Choux Pastry | Vanilla Ice Cream
Melted 85% Dark Chocolate Sauce

Crème Brûlée 250

Vanilla Creamy Custard Topped with Layer of Crispy Caramel

Assiette de Fruits 300

Fruits Platter | Mango | Papaya | Dragon Fruit | Grape
Pomelo | Mixed Berries

VALRHONA CHOCOLATE

Valrhona is a Premium French chocolate manufacturer based in the small town of Tain L'Hermitage in Hermitage, a wine-growing district near Lyon. The company was founded in 1922 by Monsieur Guironnet, an enterprising French pastry chef from the Rhône valley who opened La Chocolaterie du Vivarais, his first chocolate factory.



★ Signature dish 🌿 Vegetarians 🥬 Vegan 🐟 Sustainable fish 🥜 Contains nuts 🌾 Gluten free 🥛 Lactose free

If you have any food allergies or prefer not to include any ingredients in your food, please inform the staff before ordering. All prices are subject to 10% service charge and 7% government tax.