

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 6 Pieces 12 Pieces	490 930
Farmed Snails from Bourgogne Parsley & Garlic Butter	
Huître Fine de Claire 6 Pieces 12 Pieces 🐚	680 1,300
Imported Fine de Claire Oysters N2 Shallots Vinegar Lemon	

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 & CHEESE PLATTERS

Plateau de Charcuterie 3 Pieces 5 Pieces 🥩	480 899
Cured Ham Chicken Liver Pâté Rosette Mortadella Chorizo Dry Sausage Beef Bresaola	
Plateau de Fromage 3 Pieces 5 Pieces 🧀	480 899
Gruyère 12 months Aged Comté Mimolette Camembert Bleu Ciré Brie Truffle	
Camembert au Four 125g 250g 🧀	690 990
Baked Camembert Cheese Honey Thyme Rustic Crispy Bread	

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	

NOS POISSONS DE L'Océan Atlantique

OUR FISHES 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 de Daurade Croustillant 🐟	890
Crispy Seabream Panko Crust Provençal Vegetables Homemade Tartare Sauce	

LES MEILLEURS MORCEAUX DE NOTRE BOUCHER

OUR BUTCHER'S BEST CUTS

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
Australian Beef Striploin Hand Cut French Fries Bistro Salad Café de Paris Sauce	

À PARTAGER TO SHARE (2 TO 4 PERSONS)

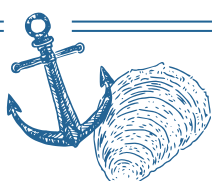
La Raclette For 2 For 4	1,500 2,900
15 mins of Cooking Extra 100g Raclette Cheese THB 230 250g of French Alps Raclette Cheese Baked Potato Cured Ham Rosette Beef Bresaola Cornichons	
Filet de Boeuf	2,490
400g Pure Black Angus Beef Tenderloin 270 days Grain Fed Sautéed Vegetables Potato Wedges Béarnaise Sauce	

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 in Thai Baht (THB) and are subject to a 10% service charge and 7% government tax.