

# SIGNATURE ENTRÉES

**Selection of Premium French Oysters 3/5/7**  
420 / 700 / 980

## CROQUETTES

**Shrimp**     **Cheese V**     **Mixed**  
350            290            450

## L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread  
550

## Artisan Cheese V

Selection of Premium French and Belgian Cheese  
450 / 690

## Artisanal Platter

Dry-aged Ham, Foie Gras Parfait Artisan Cheese, House Pickles  
790 / 1,290

## Grey Shrimp Salad

Tomato, Iceberg, Mayonnaise  
390

## Salade de Chicons V

Endive, Comte, Walnut, Green Apple, Celery  
290

## Winter Salad

Black Truffle, Lettuce, Lardons, Potatoes, Egg  
420

## Noix de St Jacques

Smoked and Charred Sweetcorn, Kale, Chorizo  
690

## Tuna-Lemongrass Tartare **B**

Soy-Sesame Dressing, Lime, Coriander  
450

## L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread  
550

# MAINS

## L'Américain

Traditional Beef Tartare, Mayonnaise and Crispy Bread  
790

## Carbonnade à la Flammande

Braised Beef with Stout Beer, Pancetta and Mustard  
790

## Steak Frites (280g)

Australian Wagyu Rib-eye, Béarnaise Sauce, Green Salad  
1,390

## Cote de Boeuf, Bone in Rib-eye (1kg)

Ideal for sharing  
Homemade Fries, Mesclun Salad, Béarnaise Sauce  
3,490

## Roasted Lamb Cutlets

Puy Lentils, Glazed Turnips, Cinnamon, Jus  
1,390

## Steamed Cod Fish

Mussels, Fennel, Grapes & Tarragon  
790

## Waterzooi, Chef Nico's way **B**

Slow Cooked Chicken Breast, White Wine Sauce, Garden Vegetables  
650

## Confit Duck Leg à la Kriek

Gratin Forestier, Cherry Sauce  
600

## Canadian Lobster

Garlic Butter, Béarnaise, Mesclun Salad  
1,390 / 2,500

# GARNITURES

## Frites Maison V

Homemade Belgian Fries  
250

## Belga Frites Poutines V

Spicy Tomato, Gruyeres Cheese  
450

## Mesclun Salad V

Beer Vinaigrette  
180

## Seasonal Vegetable Cocotte V

190

# FESTIVE SPECIALS

## Belga Seafood Tower

Served on ice  
(Limited quantities available)

Boston Lobster, Alaskan King Crab,  
Tiger Prawns, Scallops, Oysters & Mussels  
2,500 / 3,900

## Foie Gras Parfait

White Wine Jelly, Campagne Bread  
490

## Charred Atlantic Octopus

Garnish, Garnish, Garnish  
690

## Black Truffle Risotto

Winter Mushrooms, Parmesan, Champagne  
490 / 690

## Roasted Barbary Duck Breast

Braised Red Cabbage, Celeriac, Brussel Sprouts  
900

## Seared Monkfish

Garnish, Garnish, Garnish  
1,090

## Classic Turkey Roast

Chestnut Stuffing, Pork Sausage, Brussel Sprouts  
and Cranberry Sauce  
850

# MOULES FRITES

(Half-kilo / Kilo)

## Moules Marinière,

White Wine, Shallots, Parsley  
590 / 1,090

## Moules Tom Yum,

Chili Paste, Lime, Coriander  
590 / 1,090

## Moules Hoegaarden,

White Beer, Cream, Pancetta  
590 / 1,090

*Our Mussels are served with  
Homemade French Fries and Mayonnaise.*

V - VEGETARIAN | **B** - SIGNATURE DISH | VE - VEGAN

Please let us know if you have any allergies or dietary requirements  
Price are in Thai Baht and exclude 7% VAT and 10% service charge.