

APPETIZERS

Homemade spring rolls x3	8,9
Organic chicken or shrimp or vegetables	
Served with salad, mint, and nuoc-mam sauce	
Shrimp fritters x3	8,9
Crispy chicken fritters	8,9
Crispy caramel chicken fritters	8,9
Vegetable Gyoza x3	9,9
Shrimp Gyoza x3	9,9
Coconut milk chicken soup	14,8
Cherry tomatoes, mushrooms, onion, fresh lemongrass, galangal, kaffir lime leaf	
Shrimp coconut milk soup	16,8
Lemongrass vegetable soup	13,8
Cherry tomatoes, mushrooms, onion, carrot, fresh lemongrass, galangal, kaffir lime leaf	
Lemongrass shrimp soup	16,8
Lemongrass salmon soup	16,8
Thai salad	
Iceberg lettuce, shallot, carrot, lemongrass, mint, coriander, peanut, kaffir lime leaf	
organic chicken	16,8
rump steak	16,8
shrimp	17,8
Papaya salad	
Carrot, green papaya, tamarind, cherry tomatoes, peanuts, lime	
rump steak	16,8
shrimp	17,8
Freshness salad	
Lettuce, mango, pineapple, carrot, pomegranate, cashews, shallot, tomato, coriander	
Vegetarian salad	15,8
chicken	16,8
shrimp	17,8

DISHES

PAD THAI

Fresh rice noodles, tamarind sauce, fresh soy,
egg, chives, peanuts

vegetarian	20,9	rump steak	22,9
organic chicken	21,9	shrimp	23,9

PAD SEE EW

Fresh wide rice noodles, soy sauce, Shanghai bok choy,
carrot, egg, fried onion

vegetarian	20,9	rump steak	22,9
organic chicken	21,9	shrimp	23,9

THAI CURRY

Bell pepper, zucchini, carrot
Choice of coconut milk: green or red

organic chicken	21,9	salmon	23,9
rump steak	22,9	vegetarian	21,9
shrimp	23,9		

THAI BASIL

Green and red bell pepper, onion, carrot, Thai basil

organic chicken	23,9	shrimp	25,9
rump steak	24,9	salmon	25,9

BÔ BUN

Rice vermicelli, lettuce, carrot, cucumber, fresh soybean sprouts,
mint, coriander, pickled onion, peanuts

Choice of sauce: Lemongrass stir-fry or coconut curry

organic chicken +2 chicken spring rolls	21,9
rump steak +2 chicken spring rolls	21,9
shrimp +2 shrimp spring rolls	23,9
salmon +2 vegetable spring rolls	23,9
vegetarian +2 vegetable spring rolls	21,9

CHEF'S SPECIALS

Crying tiger	34,9
sliced sirloin, rice powder, chives, tamarind sauce, lemongrass	
Nung manao	33,9
grilled sea bass fillets, lemon sauce	
Koung	37,9
prawns, garlic, salt, pepper, bell pepper, Thai salad	
Salmon panang coconut	34,9
salmon fillet, coconut milk, panang curry, lime leaf	
Teriyaki salmon	32,9
salmon skewers, sesame seeds, teriyaki sauce, Thai salad	
Kaïkop	27,9
crispy chicken, sesame seeds, Thai sauce, Thai salad	

THAI ACCOMPANIMENTS

Fragrant rice	4
Sticky rice	5
Sticky rice cooked in bamboo	9,5
Thai fried rice	9,5
carrot, shallot, chives, cherry tomatoes	
chicken or beef +1€	
shrimp +2€	
Sautéed noodles	9,5
carrot, shallot, chives, fresh soybeans	
chicken or beef +1€	
shrimp +2€	
Sautéed vegetables	9,5

STARTERS AND SIDES

Vegetable Gyoza x3	9,9
Shrimp Gyoza x3	9,9
Miso soup	4,5
Plain or vinegared rice	4,5
Seaweed salad	6
Edamame.....	6

CHEF'S SIGNATURE CALIFORNIA x8

at lunch, served with a choice of side

Banphai	16
salmon tataki, avocado, asparagus, sun-dried tomato, garnished with spicy chive sauce	
Koracha	18
beef tataki, carrot, cucumber, avocado, bell pepper, garnished with lemon zest and Japanese chili	
Turpic	16
raw tuna, brioche, cheese, mint, coriander, garnished with spicy chive sauce	
Bensaï	18
marinated salmon, cheese, masago, cucumber, avocado	
Koh Lanta x6	16
rice, marinated salmon, lemon zest, chives	
Rainbow shrimp	18
breaded shrimp, avocado, light spicy sauce, topped with avocado and masago	
Salmon dream	18
shrimp, avocado, mango, light spicy sauce, topped with salmon and masago	
Phuket	17
tempura shrimp, mango, cheese, garnished with sun-dried tomato	
Sarakham	18
tempura shrimp, avocado, masago, wrapped in tuna, japanese chili, garnished with orange	
Marina	17
salmon tataki, brioche, avocado, shallot, garnished with lemon zest and Japanese chili	
Tiger shrimp	18
tempura shrimp, avocado, spicy sauce, topped with salmon tataki, avocado, masago	
Lili	18
shrimp, Thai basil, cheese, spicy sauce, avocado, masago, garnished with seaweed	

CALIFORNIA ROLL x6

Salmon avocado	7,5
Salmon cheese	6,5
Tuna	8,9
Cooked tuna with mayonnaise	6,5
Tempura shrimp	8,9
Veggie	6,5

MAKI x6

Salmon	7
Tuna	8
Cucumber	5,5
Tempura shrimp	6,5
Veggie	5
Avocado cheese	6
Salmon cheese	7,5

FLAKE x6

Salmon cheese	6,9
Cooked tuna with mayonnaise	7,5

CHIRASHI x6

slices of fish on vinegared rice	
Salmon	20,9
Marinated	21,5
Tuna	21,9
Tuna and salmon duo	21,5

SALMON ROLL x6

Cheese	7,9
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EGG ROLL x6

Cooked tuna with mayonnaise	7,9
Tempura shrimp	8,9
Avocado	7

SPRING ROLL x6

Salmon avocado	7,5
Shrimp	7,9
Tempura shrimp	8,9
Veggie	7,5

SUSHI x2

Salmon	5,5
Tuna	5,9
Shrimp	5,5
Salmon cheese	5,9
Salmon spicy	5,9

SASHIMI

	x6	x12
Salmon	10,9	17,9
Tuna	11,9	18,9
Tuna and salmon duo	11,5	18,5
Salmon tataki	11,9	19,9
Tuna tataki	12,9	20,9

TARTARES

served with plain rice

Salmon avocado mayo masago	21,9
salmon, avocado, Japanese mayonnaise, masago, chives, lemon	
Marinated salmon and tuna	22,5
marinated salmon and tuna, cucumber, shallot, coriander, lemon, Japanese chili	
Thai-marinated salmon	21,9
marinated salmon, red onion, Thai chives, cucumber, rice powder, coriander, lemon zest, lemon, Japanese chili	
Thai-marinated tuna	22,9
marinated tuna, red onion, Thai chives, cucumber, rice powder, coriander, lemon zest, lemon, Japanese chili	

PLATTERS

Lunch menu: 2 choices of sides:
Miso soup, plain rice, coleslaw, carrot salad

P1	17,9
5 sushi salmon	
6 california salmon avocado	
P2	17,9
3 salmon cheese	
3 california salmon avocado	
3 maki avocado cheese	
3 spring roll salmon avocado	
P3	18,9
6 california salmon avocado	
3 sashimi salmon	
3 sushi salmon	
P4	18,9
4 sushi salmon	
6 salmon roll cheese	

P5	19,9
10 sushi salmon	
P6	20,9
6 sushi salmon	
6 california salmon avocado	
6 spring roll salmon avocado	
P7	24,9
6 maki salmon	
6 salmon roll cheese	
6 spring roll salmon avocado	
6 california salmon avocado	
P8	24,9
6 california salmon avocado	
6 california cooked tuna with mayonnaise	
6 california tempura avocado spicy	
6 california veggie	

ICE CREAM

A true specialist in artisanal ice cream and sorbet,
our partner works with premium ingredients,
without coloring, without chemical additives, and without GMOs

2 Scoops	7	3 Scoops	10
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Ice creams

vanilla, coffee, dark chocolate, salted caramel from Guérande,
chestnut and candied chestnut

Sorbets

strawberry, yuzu, passion fruit, mango, coconut

DESSERTS

Coconut rice Nutella maki	9,5
mango, banana, pineapple, or strawberry	
Seasonal fruit salad	7,5
Tapioca pearls in coconut milk	7,5
Mango or banana	
Coconut mango sticky rice	12
Trilogy of ice cream mochis	12
Choice of flavors: yuzu, caramel, vanilla, mango, matcha tea, lychee	

HOT BEVERAGES

Coffee	2,6
Dammann Frères tea	4,5
green jasmine, mint, rooibos infusion	

DRINKS

Coca-Cola, Coca-Cola zero	6,5	Organic apple juice	7,9
Evian, Badoit 50cl	6,5	Organic pineapple juice	7,9
Châteldon 75cl	8,9	Organic strawberry raspberry nectar ..	7,9
Organic hibiscus iced tea	7,9	Coconut juice	7,9
Organic peach iced tea	7,9	Lychee juice	7,9

APÉRITIFS

Kir	9	
Kir royal	15	
Saké Dassai 39	17	BTL 89
Chivas Regal Whisky	13	
Japanese Whisky Togouchi	15	
Bombay Sapphire Gin	13	
Zubrowka Bison Vodka	13	

BUBBLES

75cl glass

Nicolas Feuillatte	14	68
G.H. Mumm brut		89
Ruinart blanc de blancs		175
Organic Prosecco Corvezzo ...	12	47

BEERS

33cl

Tsingtao, Asahi, Singha	8,9
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VINS

verre 75cl

BLANCS

Chardonnay 2017	7,9	29
complexe et équilibré, belle fraîcheur, finale aromatique		
Mâcon aux bois d'allier 2020	-	45
cépage chardonnay, frais et sec, fruité, belle rondeur		
Chablis 1er cru Vauligneau 2019	-	59
cépage chardonnay, sec, vif, léger, gras et minéral		
Francis Coppola, Californie 2018	-	49
bianco pinot grigio		
Marsannay 2019	-	65
ample, fruité, souple, minéral, belle rondeur		
Prosecco Corvezzo bio	-	47
tout en finesse, tant la bulle que les arômes de fruits blancs		

ROSÉS

Coteaux d'Aix en Provence, Château Barbebelles 2020	7,9	29
cépages grenache, syrah, cinsault		
Côtes de Provence, La Promenade 2020	-	29
cépages grenache, syrah, cinsault, sec, frais gouleyant		
Côtes de Provence AOC Château Minuty Cuvée Prestige	-	48
reflets nacrés, arômes de pamplemousse, groseille et orange		

ROUGES

Côtes catalanes, Domaine Rièr Cadène 2020	7,9	29
grenache noir, la typicité des vins du soleil, profondeur, puissance		
Vallée du Rhône, Liberty Nages, cuvée bio	7,9	29
cépages merlot, carignan, syrah, grenache, fruits rouges et velouté		
Francis Coppola, Californie 2018	-	58
diamond collection zinfandel		
Mercurey Les Noiterons 2017	-	58
cépage pinot noir, souple et fin, friand, léger		
Marsannay 2018	-	68
cépage pinot noir, floral et vineux, gras, belle structure		
Chorey les Beaune 2018	-	65
cépage pinot noir, tendre et friand, élégant, belle charpente		
Graves Château Beauregard Ducasse 2018	-	44
cépages merlot, cabernet-sauvignon, cabernet franc, bel équilibre et rondeur		

Prix nets en euros, service inclus.

L'alcool est dangereux pour la santé, à consommer avec modération.