

BACCHUS&CO

FRENCH BISTRO & WINE BAR

"L'appétit vient en mangeant
La soif en buvant" (F.RABELAIS)

Bacchus's Special Cuts

FILET DE BŒUF « BLACK ANGUS » AU POIVRE DE KAMPOT 780

Australian 270 days Grain Fed "Pure Black Angus"
Tenderloin(400Gr) with Kampot pepper sauce served
with your choice of sides

BAVETTE D'ALOYAU DE CHAROLAIS AUX ÉCHALOTTES ET VIN ROUGE 530

French Charolais beef skirt steak (200Gr/45 days Dry
aged) with shallots and red wine sauce served with
French Fries.

CÔTE DE BŒUF DE CHAROLAIS (Selon Arrivage)

500 Gr. 1,300
1Kg. 2,500

Dry-aged Charolais Beef Prime-Rib with bone served
with your choice of sauces and sides

(50 MN PREPARATION - SIZE SUBJECT TO
AVAILABILITY)

POISSONS & CRUSTACÉS

HUITRES FINES DE CLAIRE # 3

Fines de Claire served with
Mignonette sauce & slice of lemon
(Atlantic Coast-France) Ask our service team

3 Oysters 255
6 Oysters 460
12 Oysters 860

Recommended wine:

DOMAINE DU TARIQUET CLASSIC 200
(France - Côtes de Gascogne)
Superbly intense for a dry fruity white.
Light and well-balance

MOULES MARINIÈRES 510

Imported black mussels
"Marinière style", white wine,
carrot, shallot & garlic served
with French Fries. Ask our service team

PAVÉ DE SAUMON DE TASMANIE 420

Crispy skin Tasmanian salmon
steak, white wine sauce served
with rice

FILET DE SNOW FISH À LA PROVENÇALE 460

Snow fish fillet, olive oil, tomatoes,
lemon and black olive sauce served
with buttery garlic green beans

BACCHUS DESSERTS MENU

Desserts

TARTE AUX POMMES ET SA GLACE VANILLE 190

A classic dessert in France, warm thin-crust
caramelized puff pastry topped with apple
slices, served with a scoop of vanilla ice
cream and caramel sauce

VANILLA CRÈME BRULÉE 190

Homemade custard with caramel crust

MOUSSE AU CHOCOLAT 160

Delightfully whipped chocolate mousse
topped with whipped cream

MOELLEUX AU CHOCOLAT 190

Traditional chocolate cake with ganache
melted heart served hot with a scoop of
mango sorbet

DESSERT DU JOUR (Market Price)

Dessert of the day (ask our service team)

Glaces|Sorbets| Ice cream 95 per scoop

ICE CREAM	SORBETS	COUPE COLONEL
Madagascar Vanilla	Berry Fruit	240 Lemon sorbet & Vodka
Dark Belgian Chocolate	Lemon	
White chocolate raspberry	Mango	

Sweet Wine, Ports & Sherry

Domaine du Tariquet PREMIÈRES GRIVES	(75CL) 1500
Graham's Porto The Ruby	260 per Glass
Tio Pepe Palomino Fino	260 per Glass

FROMAGES|CHEESES

	50GR	100 GR
Bleu d'Auvergne	120	220
Camembert		
« au lait cru »	120	220
Brie de Meaux	120	220
Reblochon	140	260
Tomme de Savoie	140	260

NATURAL CHERRIES PRESERVED IN EAU- DE-VIE

Griottines Bocal (35 CL.)
1200

Met with critical acclaim all
over the world, Griottines®
are deliciously flavorful
Morello cherries that have
been pitted and prepared in a
liqueur, made using a unique
recipe that is kept a closely
guarded secret.

Sur le pouce

Assiette de saucisson Saucisson slices plate	190	Parfait de foie de volaille au porto et cognac Traditional rich, smooth chicken liver parfait made with port and brandy served with salad	230
Assiette de saumon fumé à l'érable Maple smoked Norwegian salmon platter, served with chopped red onions, lemon wedges and French butter	410	Terrine du chef maison Homemade classic rustic French terrine: mix of confit duck leg, seared duck breast and brandy-soaked cherries wrap with caul fat served with salad	230
Véritables rillettes du Mans Pure pork Mans-Style Rillettes served with salad	190		

After Dinner Drinks (4 CL.)

COGNAC:	EAUX DE VIE & GRAPPA:	LIQUEURS:
H by Hine VSOP 340 Hine Rare VSOP 460	Massenez Pomme Prisonnière CALVADOS (Imprisoned Apple) 330 Massenez Poire Prisonnière POIRE (Imprisoned Pear) 340	Limoncello Di Procida Medulla (Lemon) 230 Amaretto (Almond) 230 Bigallet China-China(Orange) 230 Demonio de Los Andes PISCO 240
ARMAGNAC: Chabot VSOP 350	Massenez Vieille PRUNE (Aged Prune) 310 Castagner GRAPPA Fuoriclass Leon Gran Morbida 220	

Net Prices: Inclusive of Government Tax & Service charge

BACCHUS&CO

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HORS D'ŒUVRES

SALADE CAPRESE 190
Tomatoes and fresh buffalo mozzarella, pesto sauce & Modena balsamic vinegar

SALADE PARISIENNE 210
Parisian ham, emmental cheese, eggs, black olive & mixed salad

SALADE CAESAR 230
Organic chicken, cherry tomatoes & crouton dressed with Caesar dressing & parmesan cheese

SALADE DE CHEVRE CHAUD AOP 280
Warm French goat Cheese AOP, apple, walnut & honey, baguette and organic mixed salad

SALADE NIÇOISE 290
Spanish tuna seared rare, vegetables, black olives & eggs with whole grain mustard vinaigrette

SALADE D'ENDIVES 350
French Endive Salad with apple, Bleu d'Auvergne (Blue Cheese) & Walnut

Soupe du jour
SOUP OF THE DAY 150
(ask our service team)

QUICHE LORRAINE 180
Classic French savory tart with bacon, egg & cheese served with salad

CROQUE MONSIEUR 240
Baked emmental cheese, Paris ham & béchamel sauce sandwich served with salad & French Fries
Make it "Madame" - add organic fried egg on top 260

BAGUETTE Jambon de Paris & Brie 210
Butter, Moutarde de Dijon, Paris Ham, French Brie Cheese

TARTARE DE TOMATE ET CONCOMBRE 240
Tomato & Cucumber tartare with fresh basil

CARPACCIO DE BŒUF DE CHAROLAIS 260
Charolais Beef carpaccio with shaved parmesan, green salad and homemade pesto sauce.

NEMS DE CAMEMBERT DE NORMANDIE 320
Cow's milk Camembert cheese fried spring rolls served with green salad

Bistro Classic

TRADITIONNELLE SOUPE À L'OIGNON 190
Traditional onion soup with toasted bread and gratinated cheese

TERRINE DE FOIE GRAS « Bacchus&Co » 560
"Bacchus&Co" Duck foie gras terrine served with mango chutney

ESCARGOTS À LA PARISIENNE (6 - 320/ 12 - 625)
Large Burgundy snails with garlic parsley, butter sauce

CUISSES DE GRENOUILLES 490
Frog legs Provençal style in garlic & parsley butter

BACCHUS BURGER 290
Our Burgers are made from organic Grass-Fed Angus Australian dry-aged beef, served with green salad & French fries

FOIE GRAS POËLÉ AUX POMMES CARAMELISÉES 610
Pan fried duck foie gras with caramelized apple

CAMEMBERT DE NORMANDIE ROTI AU FOUR 490
Warm whole raw milk Camembert served with with toasted baguette & Green salad

PÂTES

Pâtes à la carbonara 190
Creamy sauce cooked with egg, bacon & parmesan cheese with choice of spaghetti or penne

Pâtes à la bolognaise 190
Minced beef sauce homemade with tomatoes & herb with choice of spaghetti or penne

Pâtes au pesto 160/190
Homemade pesto, garlic and baby tomato 160 add topping of organic chicken breast 490 with choice of spaghetti or penne

Raviolis ricotta et épinards 240
Ricotta and spinach raviolis served with cheese sauce & organic salad

Raviolis de homard 260
Raviolis filled with Canadian lobster served with creamy mushrooms and white wine sauce & organic salad

Lasagnes de légumes 290
Homemade lasagna with fresh vegetables, cheese & cream served with organic salad

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PLATS PRINCIPAUX

TARTARE DE BŒUF WAGYU D'AUSTRALIE 510
Knife-Cut rare 150 Gr. Of Prime Australian Wagyu Rump beef served with French fries & green salad (Prepared by the Chef)

STEAK HACHÉ DE WAGYU OEUF À CHEVAL 360
200 Gr. Grilled beef ground of Australian Wagyu (MS5-6), 360 days Grain Fed. Fried egg on the top served with French fries

BOEUF BOURGUIGNON 330
Charolais beef braised in a red wine & beef broth and bouquet of vegetables served with mashed potatoes

CÔTE DE PORC GRILLÉE 280
Grilled farm pork chop, cream & mushroom sauce served with Provençal ratatouille

ANDOUILLETTE DE TROYES GRILLÉE 550
Grilled Andouillette from Troyes (France), Dijon mustard sauce served with mashed potatoes

MAGRET DE CANARD MULARD POËLÉ 570
Pan seared Duck Mulard Breast from France served with shallot red wine sauce and Gratin Dauphinois

BLANC DE VOLAILLE FERMIER À LA CRÈME ET AUX ÉPINARDS 395
Klong Phai Farm grain fed chicken breast, garden spinach & white wine cream sauce

CORDON BLEU DE POULET 250
Farm chicken breast topped with ham, cheese & mushroom sauce served with French Fries

A Partager We source all our farmhouse cheese & Cold cut directly from artisan producer.

PLANCHE DE CHARCUTERIE 3* items 320 5* items 540
Chef's cold cut selection

PLANCHE MIXTE CHARCUTERIES ET FROMAGES 6* items 680
Chef's mixed cold cut & cheese selection

PLANCHE DE FROMAGE 3* items 410 5* items 680
Chef's artisanal cheese selection

PLANCHE Bacchus&Co "GOURMET" Gourmet FROMAGES et CHARCUTERIES Bacchus's "Gourmet" board cheeses & cold cuts
←----- 1 Meter Board 1390 THB ----->

Garnitures

RATATOUILLE 100
Provençal vegetable stew

SALADE VERTE small 70 large 140
Mixed green salad & Crudités

FRITES 100
French fries

PURÉE DE POMMES DE TERRE 100
Creamy mashed potatoes

GRATIN DAUPHINOIS 100
Potatoes gratin

HARICOTS VERTS 100
French beans

RIZ BLANC 30
Rice

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