

# DINNER MENU

EVERYDAY 4PM - 11PM

## TAPAS

- FRESH BURRATA (v)** - - - - - 380  
with cherry tomato confit, crispy garlic, fresh basil and Balsamic,  
served with toasted bread
- FRENCH QUICHE** - - - - - 180  
mini-tart with bacon, zucchini, eggplant and green salad
- HOMEMADE PORK TERRINE** - - - - - 190  
served with onion jam, pickles and toasted bread
- PUMPKIN SOUP** - - - - - 160  
with bacon bites, cream and croutons
- CRISPY CAMEMBERT (v)** - - - - - 280  
deep-fried camembert bites, grapes and cashew nuts
- SIGNATURE BELGIAN FRIES (v)** - - - - - 140  
our fresh cut potato fries, with homemade Mayonnaise  
\*add cheese on top +60
- CHICKEN WINGS** - - - - - 220  
marinated with BBQ sauce and sesame seeds
- HAM & CHEESE CROQUETTES** - - - - - 180  
Emmental cheese and diced Parma ham
- SARDINE RILLETTES** - - - - - 190  
served with toasted bread
- MEDITERRANEAN EGGPLANT DIP (v)** - - 160  
served with toasted bread
- BLACK OLIVE TAPENADE (v)** - - - - - 240  
served with toasted bread
- FRESH HUMMUS DIP (v)** - - - - - 190  
served with toasted bread
- SAUTEED GARLIC SHRIMPS** - - - - - 200  
with lime and coriander
- FRIED CALAMARI** - - - - - 220  
with Tartare sauce
- SPICY MEATBALLS** - - - - - 220  
pork meatballs served with Nam Jim Jaew sauce
- SEABASS TARTARE** - - - - - 230  
onion, apple, sesame oil, red onion, lime juice and capers
- VEGGIES AL DENTE (v)** - - - - - 140  
crunchy raw veggie sticks and Ranch sauce
- OLIVES TRIO (v)** - - - - - 120  
mixed selection of marinated olives

## PIZZA

- MARGUERITE (v)** - - - - - 260  
tomato sauce, mozzarella, black olives  
and fresh basil
- REINE** - - - - - 330  
tomato sauce, mozzarella, Paris ham,  
black olives and mushrooms
- PEPPERONI** - - - - - 340  
tomato sauce, mozzarella, salami and onion
- LA TRUFFE** - - - - - 480  
cream, truffle paste, Paris ham, mozzarella,  
cherry tomatoes, parmesan and rocket
- EGGPLANT (v)** - - - - - 280  
tomato sauce, mozzarella, grilled eggplant  
and fresh basil
- PARMA** - - - - - 420  
tomato sauce, mozzarella, Parma ham  
and rocket
- BURRATA** - - - - - 560  
tomato sauce, fresh Burrata, Parma ham  
and rocket
- 4 CHEESE** - - - - - 490  
cream, mozzarella, Brie, Taleggio  
and Blue cheese
- SEAFOOD** - - - - - 440  
tomato sauce, mozzarella, mussel,  
shrimp and calamari
- BOLOGNESE** - - - - - 390  
tomato sauce, minced beef, zucchini,  
eggplant, onion and capsicum
- LARB MOO** - - - - - 360  
tomato sauce, mozzarella, minced pork,  
chili, onion, lime and herb
- FLAMMENKUECHE** - - - - - 340  
cream, mozzarella, onion and bacon

### ADD TO ANY PIZZA

- black olives, egg, capsicum or rocket + 40
- mozzarella, mushrooms, bacon,  
Paris ham or Parma ham + 80
- truffle or fresh burrata +140

- GO HALF'HALF !** - - - - - 420  
\*excluding Burrata pizza

## MIXED PLATTER

- COLD CUTS & CHEESES** - - - - - 720  
selection of cheeses and cold cuts from our Chef,  
served with grapes, cashew nuts and toasted bread
- SELECTION OF CHEESES (v)** - - - - - 480  
Brie, Tomme de Savoie, Blue Cheese, Taleggio  
served with grapes, cashew nuts and toasted bread
- ASSORTED COLD CUTS** - - - - - 400  
Parma ham, Coppa, Paris ham, saucisson and toasted bread

- THE "INTERN" (2/3 PERSONS)** - - - - 890  
mixed olives, black olive tapenade, homemade  
pork terrine, Belgian fries, Mediterranean eggplant dip,  
fresh hummus dip and toasted bread
- "FRY ME TO THE MOON"** - - - - 840  
chicken wings, fried calamari, spicy meatballs,  
ham & cheese croquettes and Belgian fries

## MUSSELS

- MARINIÈRE** - - - - - 590  
400g fresh mussels in a classic white wine sauce
- POULETTE** - - - - - 590  
400g fresh mussels in a white wine and cream sauce
- THAI STYLE** - - - - - 590  
400g fresh mussels in a green curry sauce

## TASTY TOASTY

- "L'AMERICAIN DU CAFÉ"** - - - - 320  
signature NZ Prime Striploin sandwich, Cheddar cheese, caramelised onions, served with Belgian fries and Thousand Island sauce
- CROQUE MONSIEUR** - - - - - 290  
traditional Paris ham & Emmental cheese toasty, served with Belgian fries and green salad  
Call me "Madame!" and add a fried egg on top +40
- CROQUE TRUFFLE** - - - - - 360  
Parma ham, Brie cheese and truffle paste toasty, served with Belgian fries and green salad

## FISH & MEAT

- GRILLED SEABASS COUSCOUS** - - 380  
with virgin sauce and sautéed vegetables
- FISH & CHIPS** - - - - - 420  
battered seabass, Belgian fries and green salad
- DUCK LEG CONFIT** - - - - - 360  
served with roasted potatoes, sautéed green beans and green salad
- CHICKEN CORDON BLEU** - - - - - 320  
crumbed chicken with mashed potatoes, ratatouille and sautéed garlic mushrooms
- BOUCHÉE À LA REINE** - - - - - 290  
traditional French "vol-au-vent" pastry filled with chicken and mushroom in Bechamel sauce
- GRILLED BEEF TENDERLOIN** - - - - 540  
180g NZ prime tenderloin, served with black pepper sauce, sautéed vegetables and patatas bravas
- CRYING TIGER BEEF** - - - - - 590  
250g NZ prime striploin, served with Nam Jim Jaew, Mustard and Mayonnaise sauces, Belgian fries and green salad

## PASTA & RISOTTO

- PENNE ALLA CARBONARA** - - 260  
with egg yolk, smoked bacon and Parmesan cheese
- PASTA BOLOGNESE** - - - - - 290  
Linguine pasta with homemade Bolognese meat and tomato sauce and Parmesan cheese
- TOMATO & BASIL (v)** - - - - - 190  
Penne pasta with tomato sauce and fresh basil
- LINGUINE KEE MAO SEAFOOD** - - - - - 320  
mixed seafood, soy sauce, fresh basil and green pepper
- MUSHROOM & TRUFFLE RISOTTO (v)** - 490  
mixed mushrooms, truffle paste and white wine sauce
- SEAFOOD RISOTTO** - - - - - 320  
mixed seafood and white wine tomato sauce

ADD TO ANY PASTA/RISOTTO fresh burrata on top +140

## SALAD

- LYONNAISE** - - - - - 220  
bacon, onion, cherry tomatoes, poached egg, mixed salad and croutons
- CHICKPEA & AVOCADO (v)** - - - - 280  
fresh avocado, chickpeas, feta cheese, cherry tomatoes red onion and mixed green salad
- BEETROOT & ORANGE (v)** - - - - - 190  
marinated beetroot, fresh orange, feta cheese, roasted walnuts and rocket salad
- GOATS CHEESE & HONEY (v)** - - - 280  
fresh goats cheese mini-toasts, roasted walnuts, green apple, cherry tomatoes, honey, Balsamic and olive oil dressing
- ROASTED VEGGIES & BACON** - - - 290  
mixed capsicums, zucchini, eggplant, tomatoes, bacon and mushroom rolls, served with balsamic vinegar

## HAPPY ENDING

- PANNA COTTA** - - - - - 120  
Italian cream dessert with strawberry coulis
- LEMON MINI-TARTS** - - - - - 140  
3 mini homemade lemon tarts, fresh strawberry and blueberry
- CHOCOLATE FONDANT** - - - - - 220  
served with artisanal salted caramel ice cream
- APPLE CRUMBLE** - - - - - 180  
served with artisanal vanilla ice cream
- NUTELLA PIZZA** - - - - - 220  
8" Nutella mini-pizza with caramelised banana
- ARTISANAL ICE CREAM** - - - - - 120  
2 scoops - choose from: vanilla, salted caramel, chocolate, hazelnut, lemon, pistachio, raspberry  
\*add 1 scoop +40

**BON APPETIT!**



@CAFESTAGIAIRES.BKK