

LA CRIQUE



MENU

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Our dishes are crafted for sharing and will be served to your table as soon as they're ready

ENTREES - STARTERS

 Sardines, huile d'olive, poivron rouge, ail, citron, origan Sardines, olive oil, red bell pepper, garlic, lemon, oregano	650	Carpaccio de crevette, huile d'olive, basilic, poivre Prawn carpaccio, olive oil, basil, pepper	850
Tartare de sérieole, caviar, jalapeño, coriandre, vinaigrette aux agrumes Yellow-tail fish tartare, jalapeno, coriander, caviar, citrus dressing	1,200	 Salade Romaine, bleu, noix grillées, vinaigrette miel et à la moutarde Baby cos salad, blue cheese, roasted walnuts, honey mustard dressing	700
 Salade de crabe Crab, coriander, avocado, sourdough bread, egg flake	1,100	 Salade d'artichaud, parmesan Artichoke salad, parmesan	650
Palourdes marinières, vin blanc, ail, persil Clam marinieres, white wine, garlic, parsley	950	Carpaccio de boeuf tonnato, câpre, persil Beef tonnato carpaccio, capers, parsley	1,200

SOUPE - SOUP

  Vichyssoise, poireau, patate, crème Vichyssoise, leek, potato, cream	550	Bouillabaisse White snapper, mussel, shrimp, bouillon	650
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LEGUMES - GARDEN

 Tomates farcie champetre Tomato filled with diced vegetable, barley, Chiang Mai feta cheese, garden tartlet	900	 Aubergine roulé au miso Grilled eggplant filled with barley-miso mousse	900
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Vegetarian



Contain Gluten

Prices are in Thai baht and exclude 17.7% government tax and service charge.

SEAFOOD - FRUITS DE MER

Barramundi de ligne, ratatouille, sauce aux poivrons fumés 1,400
Dry aged line-caught barramundi, ratatouille, miso beurre blanc sauce

Bar entier rôti, huile d'olive, ail, coriandre 1,600
Roasted whole seabass, olive oil, garlic, coriander

 **Sole meunière, câpre, amande** 1,500
Sole meunière, caper, almond

Crevettes tigrées grillées, herbes, sauce au beurre de crevettes (3 pcs) 1,500
Grilled tiger prawns, herbs, prawn butter sauce (3 pcs)

VIANDES - MEAT

Filet de boeuf Chateaubriand, tarte aux champignon, bearnaise 2,200
Chateaubriand beef filet, mushroom tart, bearnaise

Carré d'agneau en croûte d'herbes, haricots verts, jus d'agneau 2,200
Herbs crusted lamb rack, green bean, lamb jus

Coquelet rôti, maïs, jus moutarde 1,400
Roasted baby chicken, corn, mustard jus

Onglet de bœuf, beurre à l'ail et à la ciboulette 2,000
Tasmanian hanger steak, roasted baby potato, garlic and jus

 **Côtelette de porc, chou blanc rôti, sauce au poivre** 1,500
Pork chop, roasted white cabbage, apple puree, black pepper sauce

SIDES

 **Haricots vert sautés** 350
Sautéed French beans

 **Salade de laitue, vinaigrette aux agrumes** 380
Butterhead salad, citrus vinaigrette

 **Purée de pomme de terre maison** 500
Mashed potato

 **Courgettes tarte, thym** 400
Zucchini pie, thyme

