

À LA CARTE

Menu

CAVA BIEN MARCHÉ

PHUKET THAILAND

TO SHARE

GOAT CHEESE FLAMBÉED

Calvados, hazelnut, apple honey, thyme.

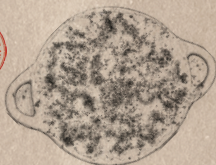
270.^{THB}



BEEF BOURGUIGNON GRATIN

Parmesan béchamel.

290.^{THB}



PAN-SEARED FOIE GRAS

Brioche, caramelized onions, red wine sauce.

690.^{THB}



GRILLED OCTOPUS

Escabèche sauce, smoked potato.

470.^{THB}



MACKEREL PATTY WITH ROSEMARY

Tartare sauce.

210.^{THB}



TO START

BREADED BURGUNDY SNAILS

Garlic & parsley butter

340.^{THB}



FRENCH ONION SOUP GRATINÉE

Emmental cheese.

260.^{THB}



GRILLED CUTTIEFISH SALAD PROVENÇALE

Carrot, cold bisque, herbs.

290.^{THB}



CRÈME BRÛLÉE AU FOIE GRAS

With foie gras, crispy bread and homemade lemon confit purée.

390.^{THB}



BEEF TARTARE

Crispy baguette, creamy egg yolk.

290.^{THB}



SALADS

CRAB SALAD

Green apple, avocado, pomelo, balsamic mango sauce.

380.^{THB}



HOT BREADED CAMEMBERT

Strawberry Vinegar, walnuts.

295.^{THB}



CRISPY CHICKEN SALAD

Tomatoes, lemon sauce.

280.^{THB}



PASTA

RIGATONI

Oyster mushroom cream, grilled mushrooms.

320.^{THB}



SPAGHETTI PISTOU

Seafood.

340.^{THB}



CHEESE & COLD CUTS



PLEASE SCAN ME



CAVA BIEN MARCHÉ
☎ 083 991 6590

CHEESE & COLD CUT SELECTION

3 ITEMS

459^{THB}

5 ITEMS

759^{THB}

JAMÓN IBÉRICO

50 GRAMS

690^{THB}

100 GRAMS

1,270^{THB}



**Price shown excluding tax and service charge

FROM THE GRILL

GRASS-FED BEEF TENDERLOIN (150 DAYS)

Free Sauce + 1 Side Dishes



250 GRAMS

1390^{THB}

500 GRAMS

2490^{THB}

GRASS-FED BEEF RIBEYE (150 DAYS)

Free Sauce + 1 Side Dishes



300 GRAMS

1490^{THB}

500 GRAMS

2490^{THB}

SAUCE

Choose Your Sauce (Only for Grilled Beef & Lamb)

- Tamarind Sauce
- Pepper Sauce
- Blue Cheese Sauce
- Mushroom Sauce

SIDE DISH

Choose Your Side Dish (Only for Grilled Beef & Lamb)



NEW ZEALAND LAMB RACK

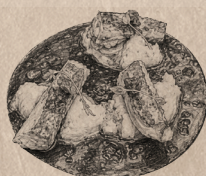
Free Sauce + 1 Side Dishes

250 GRAMS

1,190^{THB}

500 GRAMS

2,200^{THB}

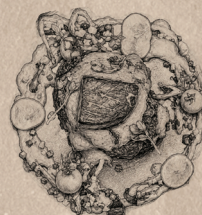


ROASTED CHICKEN THIGH



Thyme, potato & black truffle purée.

370^{THB}



ROSSINI TOURNEDOS BEEF

Toast, foie gras, truffle sauce.

1,290^{THB}



DUCK BREAST

Orange sauce, whiskey corn, kale cabbage.

390^{THB}



PORK BELLY

Cooked for 24 hours, grilled, smoked carrot purée, garlic, rosemary

370^{THB}

EXTRA SIDE DISHES



HOMEMADE FRENCH FRIES

95^{THB}



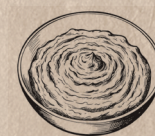
TRADITIONAL FRENCH RATATOUILLE

125^{THB}



CRISPY POTATO CONFIT

95^{THB}



HOMEMADE MASHED POTATOES

100^{THB}

HOMEMADE MASHED POTATOES WITH BLACK TRUFFLE



125^{THB}

FROM THE SEA

FISH OF THE DAY



Grenobloise sauce, grilled leeks, carrot, curry oil.

590^{THB}

GRILLED ROCK LOBSTER PROVENÇALE



Potato, green peas, pistou.

890^{THB}

GRILLED TIGER PRAWNS FLAMBEED WITH PASTIS

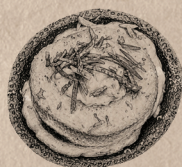


Caramelized leeks & onions.

395^{THB}



DESSERTS



TARTE TROPEZIENNE

Brioche, diplomate cream, orange, vanilla, icing sugar.

240^{THB}

WHITE CHOCOLATE & TRUFFIE

Chocolate dome, vanilla ice cream.



260^{THB}



STRAWBERRY & LIME VERRINE

Hazelnut crunchy, pistachio.

260^{THB}

PEACH MELBA

Strawberry, vanilla ice cream.

260^{THB}



**Price shown excluding tax and service charge