

Menu Dégustation

Parfait de foie gras de canard, orange et pomme confite

Duck foie gras parfait with apple and orange confit

Riesling Spätlese "Weblener Sonnenuhr", J.J. Prüm 2007, Mosel, Germany

Homard poché au beurre doux, concombres

Steamed lobster in sweet butter with cucumber

Sauvignon Blanc, "Les Carisannes", Henry Brochard 2009, Loire Valley, France

Filet de sole "Bellevue"

Dover sole "Bellevue"

Chablis 1er Cru "Montée de Tonnerre", Jean Paul et Benoît Droin 2004, Burgundy, France

Pavé de bœuf rôti, maraichère de légumes

Roasted beef with maraichère vegetables, parsnip smooth

Domaine de Baron'Arques 2005, Languedoc Roussillon, France

Plateau de fromages frais et affinés de France "Philippe Olivier"

Selection of fresh and matured French farmhouse cheeses "Philippe Olivier"

Warre's Otima 10 Years Tawny, Douro, Portugal

Variation de citron et orange

Soft Meyer lemon cake, cannelloni with citrus crunch, orange pave

Moscato d'Asti DOCG Massolino 2009, Piedmont, Italy

Le moka et ses mignardises

Mocha accompanied by mignardises

Menu Dégustation (6 plats) Baht 4,500.-

Wine Pairing by our Sommelier Baht 3,500.-

Menu Dégustation (4 plats) Baht 3,900.-

Wine Pairing by our Sommelier Baht 2,500.-