

APPETIZERS

Mini shrimp spring rolls 9	8,00€
Chang mai pork and lemongrass sausages (according to market arrival) 9	8,00€
Broccoli sautéed with oyster sauce 9 V	8,00€

STARTERS

BBQ chicken satay with peanut sauce	11,00€
Green papaya salad, shrimp, peanuts, cilantro V 🍴	11,00€
Chicken spring rolls 9	11,00€
Fresh herb rolls, mango, avocado, peanuts and cilantro V	11,00€
Shrimps in thai escabèche, lime, green chili, celery, cilantro 9	11,00€
Deep fried beef dumplings, oyster sauce bouillon 9	11,00€
Tom Kha Kai: chicken, coconut milk, lemongrass, galanga, bergamot soup V	14,00€
Tom yam Pak: Spring vegetables soup, lemongrass, galanga, bergamot V	14,00€

MAIN COURSES

Yellow fish curry with peanuts and crunchy vegetable (day's catch) V	26,00€
Vegan massaman curry V	26,00€
Panang duck curry with bergamot and crunchy vegetable V 🍴	26,00€
Green chicken curry, thai basil and crunchy vegetable V 🍴	23,00€
Sautéed chicken with thai basil, white rice and a fried egg on the top 9	23,00€
Sautéed shrimps, pineapple, basil and cashews nuts	23,00€
Laab Nua Angus beef, chili and lime thai sauce, herb mesclun, sticky rice 9	26,00€
Extra white jasmin rice or sticky rice	3,50€

NOODLES

Beef pad thai	23,00€
Crunchy vegetable pad thai V	23,00€
Mikati: rice noodles in red curry, minced chicken, peanuts and coconut milk V 🍴	23,00€

Pad Thai is a popular street food dish across Thailand. It's a dish of rice noodles sautéed in a wok with tamarind, tofu, soy sprouts, garlic flower, peanuts, lime and red chili flakes. It is a non spicy dish but we can add as much spice as you like. Fresh or dried.

DESSERTS

Mango, sticky rice, coconut cream V	11,00€
Tapioca soup, banana, coconut milk, pandanus ice cream V	11,00€
Molten organic chocolate-coconut cake, Thai red tea ice cream V	11,00€
Refreshing sorbets: lime, passion fruit, coconut V	11,00€
Fresh exotic fruits salad V	11,00€
Mini roasted banana, coconut water V	11,00€

**EVENING
SET MENU**

STARTER + MAIN DISH OR MAIN DISH + DESSERT: 32€
STARTER + MAIN DISH + DESSERT: 39€

Extra 3€ : Soup, Angus, Fish curry and Duck Curry

9 Gluten 🍴 Spicy V Dishes that are vegan, vegetarian or that could be, upon request.

Don't hesitate to inform your server if you are vegan, vegetarian, or have any allergies or intolerances.

French chicken, European of EU origin beef.

Net prices, service included

Monsieur K does not accept payments by check. Card payment from 12,50 €.

COCKTAILS 33CL 12,50€

THAÏ COLADA

Brown rum, vanilla syrup, fresh pineapple, homemade coconut cream, cinnamon and star anise

THAÏ MOJITO

Brown rum, mint, thai basil, lime, cane sugar syrup, ginger beer

TEQUILA VERDE 9

Tequila, mashed cucumber, mint, ginger beer, lime, chia seeds

MANGO VODKA BASIL

Elyx Vodka, mango, mango coulis, thai basil

WHISKY SOUR

Whisky, homemade lemonade, basil, ginger, egg white

PASSION MARTINI

Elyx Vodka, passion fruit, lime, champagne

GIN GIN MULE

Gin, lime, cane sugar syrup, mint, ginger beer, chili flakes

DIGESTIVE 4CL 9,00€

Jet 27 / Jet 31, Prune, Cognac, Baileys, Poire, Nikka

Thai Kiss: smoked whisky, Thai chili, lemon kefir

BEERS

Singha 33cl 9 | 63cl 6,50€ 9,50€
 Chang 33cl 9 € 6,50€
 Altiplano (gluten free) 33cl 7,50€
 €

SOFT DRINKS

Evian 50cl | 1L 4,50€ 6,50€
 Badoit 50cl | 1L 4,50€ 6,50€
 Chateldon 1L 7,00€
 Coca Cola, Zero, Light 4,50€

COFFEES

Espresso, decaffeinated, machiatto 3,50€
 Double espresso 5,50€
 Lattee 5,50€

9 Gluten

FRESH JUICES 40CL

Mixed fruit shake like in Chatuchak market 8,00€
 Pineapple shake 8,00€
 Mango and almond milk shake 8,00€
 Mango shake 8,00€
 Coconut water 7,00€
 Coconut water and coconut cream 7,00€
 Homemade basil and ginger lemonade 7,00€

ICED TEA 40CL

Green thai ice tea with lime, cane sugar syrup and chia seeds 7,50€
 Thai chai tea, cane sugar syrup and milk, soy milk or almond milk 7,50€
 Red thai tea with pomegranate juice and fresh red berries 7,50€
 Thai chai tea with coconut cream 7,50€
 Passion fruit ice tea 7,50€

TEA

LAN NA THAÏ 4,00€
 Great green tea from the North with a lush fragrance of moist shoots

SIAM CLUB 4,00€
 Great green tea that delicately blends tea flowers. The golden, flowery, fragrant cup is lively yet delicate

ROYAL THAÏ TEA 6,00€
 This oolong infusion unleashes gorgeous floral aromas evoking lily and orchid. The liquor, pale and golden, surprises the palate by its round body and soft, rolling texture.

THAÏ BEAUTY 6,00€
 Its aroma, long lasting in the mouth, suggests the scent of magnolias and recalls the honey of litchi flowers, with a final note of white peach. A lovely oolong.

ANGKANG 6,00€
 This "red" Thai tea is in fact a large leaf black tea that was picked in Doi Angkang, planted at 1200m of altitude. It delivers soft notes, fruity but without any bitterness with an intense red color.

RED WINE

	Glass 14CL	Bottle 75CL
Languedoc, Domaine de Coste Rousse, 2017	6,00€	
Syrah, Côte de Gascogne, 2016	7,00€	28,00€
Saumur, Domaine de la Paleine, 2017	7,00€	28,00€
Cabernat Vin Nature, Domaine Capmartin BIO, 2017		30,00€
Pinot Noir, Domaine Sainte Marie des Crozes BIO, 2017		32,00€
Morgon, Domaine de Leyre Loup, 2014		36,00€
Haut Medoc, Château de Lamarque, 2011		44,00€
Baune 1er cru, Domaine Lois Dufouleur, 2013		60,00€

WHITE WINE

Saint Veran, Domaine Innocenti, 2016	6,00€	28,00€
Pays d'Oc, Enclos de la Croix, 2017 (AB)	8,00€	34,00€
Pouilly Fumé, Domaine Chauveau, 2017		38,00€
Chablis, Domaine Bersan, 2017 (AB)		46,00€

ROSE WINE

Languedoc Les Nimbes, Domaine Coste Rousse BIO, 2017	5,00€	25,00€
Rollier Côte de Provence, La Martinette, 2017	8,00€	34,00€

CHAMPAGNE

Lamblot Brut	10,00€	60,00€
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